Stewed Chicken Recipes

Browned chicken thighs simmer with potatoes and vegetables in a savory broth that thickens into a hearty one-pot stew.

20 min prep | 50 min cook | 70 min total
4 servings | Easy | Stovetop



Finished chicken stew with potatoes, vegetables and peas

Why this method works

Browning chicken in batches develops savory flavor. A small amount of flour thickens the broth, while potatoes and carrots simmer until tender. Peas go in at the end so they stay bright and sweet.

Ingredients (4 servings)

- **Chicken:** 1 1/2 lb (680 g) boneless, skinless chicken thighs, cut into 1 1/2-inch pieces
- **Vegetables:** 1 onion (150 g), diced; 3 garlic cloves (9 g), minced; 2 carrots (160 g), sliced; 2 celery stalks (100 g), sliced; 2 medium potatoes (300 g), diced; 1 cup (140 g) frozen peas
- **For the pot:** 1 tbsp (15 ml) olive oil; 2 tbsp (16 g) all-purpose flour; 3 cups (720 ml) low-sodium chicken broth
- **Seasoning:** 1/2 tsp (1 g) dried thyme; 1/2 tsp (3 g) salt, to taste; 1/4 tsp (0.5 g) ground black pepper

Step-by-step method

1. Cut and brown the chicken. Cut thighs into even 1 1/2-inch pieces. Heat oil in a Dutch oven over medium-high heat. Brown chicken in two batches; transfer to a clean plate. It need not be cooked through yet.

2. Build the vegetable base. In the same pot, soften onion, carrots and celery for about 6 minutes. Stir in garlic for 30 seconds. Sprinkle flour over the vegetables and stir for 1 minute.

3. Simmer the stew. Whisk in broth gradually to avoid lumps. Return chicken and any juices to the pot; add potatoes, thyme, salt and pepper. Bring to a gentle simmer, partly cover and cook 25–35 minutes, until potatoes are tender and chicken reaches 165°F (74°C).

4. Finish with peas. Stir in frozen peas and simmer 3 minutes until hot. Check chicken temperature and potato tenderness. If the stew is too thick, add a splash of water or hot broth; taste and adjust seasoning.

DONENESS & SAFE HANDLING

Use a food thermometer to verify the thickest chicken pieces reach 165°F (74°C). Keep raw-chicken tools separate from cooked food. Refrigerate leftovers promptly in shallow containers.

Use the image set in order: ingredients → prep → cooking → finishing → serving.

Cook’s guide & photo stages

The five image files follow this recipe in order and show a distinct, identifiable phase at each step.



01 INGREDIENTS

Measured ingredients for stew, with raw chicken separated from vegetables.



02 PREP

Cut chicken and potatoes into even pieces; prepare the remaining vegetables.



03 COOKING

Simmer browned chicken with potatoes, carrots, celery and thyme.



04 FINISHING

Add peas near the end; check that chicken and potatoes are tender.



05 SERVING

Serve the finished thick stew hot, with chicken, potatoes and vegetables in each bowl.

Technique notes

Brown in batches: crowding traps steam and prevents browning. Whisk broth in gradually after adding flour to help prevent lumps. Keep the pot at a gentle simmer; a hard boil can break down the potatoes. Cut potatoes evenly so they finish at the same time.

Variations & substitutions

Herb: stir in 1 tbsp chopped parsley at serving.

Mild heat: add a pinch of chili flakes to individual bowls.

Broth thickness: add hot broth for a looser stew, or simmer uncovered briefly to thicken before adding peas.

Serving suggestions

Ladle into four bowls with chicken, potato, carrot, celery and peas in each portion. Serve hot; bread or salad can be prepared separately.

Storage, freezing & reheating

REFRIGERATE	Divide into shallow containers and refrigerate within 2 hours (1 hour above 90°F/32°C). Keep at 40°F (4°C) or below; use within 3–4 days.
FREEZE	Freeze airtight portions for up to 3 months for best quality. Thaw in the refrigerator. Potatoes may soften after freezing; stir gently as the stew reheats.
REHEAT	Reheat on the stove over medium-low heat, stirring gently, until the center reaches 165°F (74°C). Add a splash of broth or water if thick. For microwave reheating, cover, stir midway and verify temperature.

Quick answers

How do I keep the stew from getting watery? Brown chicken in batches and simmer uncovered briefly to reduce excess liquid before serving.

When do the peas go in? Add frozen peas near the end and simmer about 3 minutes, just until hot.

Food safety: USDA FSIS, Safe Internal Temperatures and Leftovers; FoodSafety.gov, Cold Food Storage Chart.
Poultry 165°F (74°C); refrigerate leftovers within 2 hours (1 hour above 90°F/32°C), in shallow containers.