

Rosemary Chicken

Marinade Ingredients:

4 boneless skinless chicken breast

2 tsp. fresh minced Rosemary

1 Tbsp. Olive Oil

Season with salt and pepper

Cooking Ingredients:

½ cup chicken stock

1 Tbsp. butter plus 1 Tbsp. Olive oil

¼ cup dry white wine

1 tsp. fresh rosemary

2tsp. lemon zest

Cut chicken into butterfly pieces, pound chicken into uniform thickness. Place chicken in plastic baggie. Add the above marinade ingredients to baggie and rub around chicken so spices fully cover each piece.

Add butter and oil to hot skillet heat until slightly brown and bubbly be careful not to burn. Add chicken, sauté chicken until golden brown on one side then turn over and sauté the other side, be careful not to overcook, about 5 minutes each side. Remove chicken from pan and place on platter.

While pan is still hot add white wine and rosemary stir and scrape up any bits from the chicken, reduce liquid by half. Add chicken stock, stir well, adjust seasoning if necessary with salt and pepper, when hot pour over chicken and garnish with rosemary sprigs and lemon zest.