

## Breast of Chicken Chardonnay

*Yield: 1 serving*

1	chicken breast	1/4	cup dry white wine
1	chicken thigh		
1	Tablespoon butter	1/2	cup brown stock
1/2	teaspoon olive oil	1	tablespoon softened butter
1-2	Tablespoons butter if needed		salt and pepper to taste
1-2	teaspoons shallots, finely diced	1	teaspoon fresh herbs, finely chopped

1. Dry the chicken pieces.
2. Sauté the chicken in 1 tablespoon butter and the olive oil skin side down until lightly browned, turn and brown the other side. Remove the breast and keep it warm.
3. If the butter has burned, remove it and add the additional 1-2 Tablespoons of butter. Cover the pan and continue cooking thigh over low to medium heat for 5-8 minutes basting occasionally.
4. Add the breast to the pan and baste, cover and cook for 10-15 minutes, turning and basting 2 or 3 times. Check for doneness. When done, remove chicken from pan and keep warm while finishing the sauce.
3. Remove most of the grease from the pan. Add the shallots and sauté them over low heat for 1 minute.
4. Deglaze the pan with the wine and the brown stock. Reduce to 1/4 cup. Adjust seasoning with salt and pepper.
5. Off heat and just before serving, swirl in the 1 Tablespoon softened butter and the fresh herbs.
6. Arrange chicken on the plate with rice pilaf and a vegetable melange. Pour the sauce over the chicken and serve.