

CHEF SARA RHODES

## SAUTEED CHICKEN BREAST WITH LATE HARVEST REISLING BEURRE BLANC

4 Boneless, skinless chicken breasts, trimmed and pounded to a uniform thickness  
Herbs de Provence  
Salt and Pepper  
Olive oil  
2 Tbsp. shallots, minced  
¼ cup Late Harvest Riesling vinegar  
4 oz. cold butter, cut into small pieces  
1/8 cup heavy cream, optional



Trim and pound the chicken breast. Season with the Herbs de Provence, salt and pepper. Heat a sauté pan over medium high heat. Add the olive oil. Sauté chicken breast about 3 to 4 minutes per side. Transfer chicken to warm plate and cover with foil to keep warm.

Turn the burner down to medium low. In the same sauté pan, add the shallots and cook just until they become fragrant. Add the vinegar to deglaze the pan, scraping up any bits of chicken. Let vinegar simmer until the pan is almost dry. Add butter while whisking until melted. At this time, add the heavy cream and whisk cream into butter, if using, just till warmed through. The sauce can be strained or the shallots can be left in, if desired.

Plate the chicken and drape sauce over the chicken.