

INGREDIENTS FOR 4 SERVINGS

3 Tablespoons Butter

1 Small Yellow Onion, Chopped Small

1 Shallot, Minced

1 Teaspoon Italian Seasoning

Sea Salt & Pepper to taste

1 Tablespoon Olive Oil

4 Boneless, Skinless, Chicken Breasts

½ Cup Chicken Broth

1 Teaspoon Sugar

2 Teaspoons Balsamic Vinegar

½ Cup Heavy Cream

PREPARATION

In an electric skillet or large skillet, melt the butter over medium-high heat. Add onion & shallot and cook for 10-15 minutes, or until caramelized then remove from skillet and place on a plate.

Season both sides of the chicken breasts with italian seasoning, salt & pepper. Add olive oil and cook chicken breast over medium-high heat. Cook until chicken is golden brown and reaches an internal temperature of 165°. Remove chicken from skillet and place on plate with the onion & shallot.

Pour chicken broth, sugar & balsamic vinegar into the skillet, using a whisk to help deglaze the pan. Add in onion & shallot. Bring the mixture to a boil for about 5 minutes. Add the cream, be careful to not let the cream boil. Add in the chicken breast, spooning sauce over each piece.

Serve immediately as is or over mashed potatoes or rice.



Dry Riesling



Belgian Ale

