

Sautéed Chicken with Tarragon - inspired by Thomas Keller

- 4-6 chicken breasts, flattened to be all the same thickness (Flatten by putting one chicken breast between plastic wrap, then pounding with a mallet to about ¼ - ½ inch thick. You can even cut them in half.)
- Curry powder
- Paprika
- Salt and Pepper, to taste
- About 2 Tablespoons of butter and olive oil to cook chicken in (amounts depend on the size of pan and number of pieces of chicken)
- 1 small shallot, minced
- ½ cup of white wine
- 1 ½ cup chicken stock
- 1 Tablespoon tarragon, chopped
- 1 Tablespoon tarragon leaves

Sprinkle chicken breasts with curry powder and paprika. This can be done up to two hours before cooking, but be sure to store them in the refrigerator.

Heat a large skillet over medium-high heat. Add butter and olive. Working in batches, brown the chicken and remove it to an oven-proof platter as it is done. Keep the platter in a 200° F oven until you put the chicken back in the pan.

Add a little more olive oil to the pan. Put the shallot in and allow it to soften for about 30 seconds. Add the wine and reduce it by half, about a minute of cooking time, but gauge it according to your stove and the size of your skillet. Add the chicken stock and bring to a boil, cooking it for 1-2 minutes.

Put the chicken back into the pan along with any juices that accumulated on the platter in the oven. Season with salt and pepper. Stir in the chopped tarragon. For a richer sauce, add 2 Tablespoons of butter and allow it to incorporate.

Arrange the chicken on a serving platter, pour the sauce over, and garnish with the tarragon leaves.

Serve with mashed or roasted potatoes, or cooked rice, and a green vegetable of your choice.