

Chicken Portofino

2 chicken cutlets
1 clove garlic, chopped
12 black olives, sliced
Italian parsley
4 cherry tomatoes, cut
into quarters
1/2 cup Chablis
2 T. butter
1/2 cup heavy cream
Pinch of salt, pepper
1/2 cup chicken broth
1 slice lemon

Dredge chicken cutlets in flour. Sautee in 2 T. butter, constantly turning for two minutes. Remove chicken pieces from pan.

Add garlic, olives, tomatoes with remaining butter. Sautee 2-3 minutes until garlic is lightly browned, then add Chablis, chicken broth, chicken, salt, pepper, parsley and lemon. Let stock reduce for approximately 2-3 minutes. Add heavy cream. Let reduce to thickness desired and serve. Yield: 1-2 portions.