



PAN-ROASTED CHICKEN BREAST WITH MORELS AND ARUGULA

by Chef G. Garvin

4 | boneless chicken breast halves, skin on/kosher salt, ground black pepper
1 tbsp | canola oil
1 c | diced bacon
3/4 pound | fresh morel mushrooms
2 tbsp | shaved garlic
1 c | white wine
1 c | chicken stock or broth
1 tbsp | unsalted butter
2 tbsp | diced shallots

INSTRUCTIONS

Preheat oven to 350F. Season the chicken on both sides with salt and pepper. In an oven proof sauté pan, heat the oil over medium-high heat. Sear the chicken, skin side down, until skin is nice and crisp. Turn the chicken skin side up and transfer to the oven to cook 12-14 minutes or until chicken is no longer. Remove the chicken from the pan. Cover loosely with foil and set aside.

In the same pan, sauté the bacon for 4 minutes or until it begins to crisp. Add the mushrooms, shallots and garlic; sauté for 2 minutes until tender. Add the white wine, stirring and scraping to remove the browned bits on the bottom of the pan. Simmer for 2 minutes more. Add the chicken stock; simmer for 4 minutes. Whisk in butter.

Arrange the chicken on a serving platter, spoon the mushroom mixture into the middle of the platter, and place the arugula on top of each piece of chicken.



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