



CHARLOTTE'S PORCINI CHICKEN

Prep Time 10 minutes – Cooking time 15-20 minutes – Serves 4 to 6

6 boneless skinless chicken breasts

1/4 cup olive oil

Salt & Pepper

Sauce:

1 cup Conti porcini N.2

2 teaspoons butter

1 shallot finely diced

1 cup dry white wine such as vermouth

Preparing the chicken: Take 6 boneless, skinless chicken breast halves and butterfly them (slice 3/4 the way through the middle lengthwise, starting at the thinner edge). Sprinkle with salt and pepper. Heat 1/4 cup olive in a large sauté pan until the oil shimmers. Sauté the butterflied chicken for 2-4 minutes on each side depending on the thickness of the chicken.

Remove the chicken from the pan and put to one side, keeping it warm.

Making the sauce Soak 1 cup of Conti dried porcini in 2 cups warm water while you prepare the rest of the sauce. In a frying pan sauté 1 shallot (finely diced) in 2 teaspoons of butter. Add the white wine and reduce sauce down a little for about 3-4 minutes.

Finishing the dish: Put the porcini with the soaking water into the chicken sauté pan. Bring to a boil, scraping up any browned bits from the cooked chicken. Cook to reduce the liquid for about 5 minutes. Add the wine sauce to the porcini mixture, then add the sautéed chicken. Cook for 3-4 minutes longer.

Optional: To the final sauce add 2 tablespoons of milk or cream to cut the acidity from the wine and thicken the sauce a bit. Serve immediately on plates.

Enjoy your Conti products!

Charlotte Capan, Conti USA

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