

# Roasted Red Pepper Chicken



PREPARATION TIME  
25 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
grilled corn



The price of red bell peppers varies dramatically by season. Buy an extra supply when they are at their lowest price. Broil, peel and deseed the peppers, then freeze for year-round enjoyment.

## SHOPPING LIST

- red bell pepper
- chicken
- whipping cream

## ON HAND

- oil
- salt
- pepper

## INGREDIENTS

- 4 red bell peppers, divided
- 1 tablespoon vegetable oil
- 1 cup whipping cream
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 skinless, boneless chicken breasts (4 ounces each)

SERVES 4

**COOK'N**  
*Express*

• You can save time by simmering the whipping cream until it is reduced by half. This concentrated cream will keep in the refrigerator for 2 weeks. Combine with roasted peppers, salt and pepper in a blender. Process until smooth. Proceed with recipe.

## Make Ahead

The peppers can be roasted up to 24 hours ahead and stored in an airtight container in the refrigerator.

## VARIATION

*For a spicy flair, add a dash of cayenne pepper to the cream sauce as it reduces in step 3.*

**1** Preheat grill. Rub 2 red bell peppers with oil. Grill peppers, turning frequently, until skins are charred on all sides, about 5 minutes.



**2** Place bell peppers in a brown paper bag and seal tightly; cool for 10 minutes. Peel, deseed and coarsely chop peppers. Cut remaining peppers into thick strips.

**3** Mix roasted peppers, cream, salt and pepper in a saucepan. Cook, stirring continually, over medium heat until mixture is reduced by half, about 10 minutes. Process in a blender until smooth.



**4** Grill chicken and peppers, turning, until chicken is cooked through and peppers are tender, about 15 minutes. Arrange chicken on a serving platter; drizzle with sauce. Top with pepper strips.