

Chicken in Chive Cream Sauce



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
French bread



To extend the freshness and flavor of dried seasonings, such as garlic salt, store in the freezer.

They will retain their potency for up to a year. This will also help stretch your food budget.

SHOPPING LIST

- chicken • white wine
- chicken broth • heavy cream
- fresh parsley • fresh chives

ON HAND

- garlic salt • flour • butter

INGREDIENTS

- 2 teaspoons garlic salt
- 1/2 cup all-purpose flour
- 4 skinless, boneless chicken breasts (4 ounces each)
- 2 tablespoons butter
- 1/2 cup dry white wine or chicken broth
- 1/2 cup chicken broth
- 1 cup heavy cream
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh chives

SERVES **4**

COOKIN'
Xpress

- Save time and cleanup by snipping the parsley and chives directly into the dish.

Make Ahead

You can coat the chicken with the garlic salt and flour mixture up to 2 hours ahead. Refrigerate until ready to proceed with step 2.

◆ VARIATION

For more texture and flavor, add 1 cup sliced mushrooms to the sauce in step 3.

1 Combine garlic salt and flour in a small bowl. Coat chicken with flour mixture.



2 Heat butter in a medium skillet over medium heat. Add chicken; cook until lightly browned on both sides, about 10 minutes. Remove chicken to a plate.

3 Add wine and broth to skillet, stirring up brown bits. Return chicken to skillet; cover. Reduce heat to low. Simmer for 10 minutes.



4 Add cream and parsley to skillet. Simmer just until thickened, about 5 minutes. Remove chicken to a serving plate. Pour sauce over top. Sprinkle with chives.