



JERNEJ KITCHEN

CHICKEN CUTLETS IN CREAM SAUCE

Chicken Cutlets in Cream Sauce is a simple 30-minute recipe for a weeknight family dinner. Serve with gnocchi, potato, pasta, or rice. So good!

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	30	MINUTES

CHICKEN CUTLETS IN CREAM SAUCE

400 g (1 pound) chicken cutlets

1 tbsp unsalted butter

1 tbsp olive oil

1 shallot

1 garlic clove

1 sprig of thyme

1 tsp dijon mustard

120 ml (1/2 cup) white wine (Pinot Grigio)

300 ml (10.5 ounces) chicken stock

250 ml (1 cup) chicken stock

parsley, to serve

TOOLS AND EQUIPEMENT Sponsored

cutting board

kitchen knife

bowl

large pan

MEAT

Add the chicken cutlets to a bowl and season with salt and pepper. Rub the seasoning into the meat.

PAN-FRY THE MEAT

Place a large skillet over medium heat. Add butter and olive oil. When the butter melts, add the chicken cutlets. Pan-fry on each side for 2 minutes or until they are golden brown. Transfer to a large plate.

SAUCE

Peel and dice the shallot. Add it to the same skillet. Adding oil or fat isn't necessary, as the juices from pan-frying remain in the pan. Cook the shallot for 2 - 3 minutes, then add the peeled garlic, thyme, dijon mustard, and wine. Stir to combine and bring to a boil, then simmer for 5 minutes or until 3/4 of the liquid evaporates. Add the chicken stock and simmer for 5 minutes or until 1/2 of the liquid evaporates. Add the heavy cream and stir it into the sauce. Remove the garlic clove and thyme and cook on a low simmer until the sauce thickens.

SAUCE

Add the chicken cutlets into the sauce and the remaining cooking juices. Simmer for 3 - 4 minutes. Before serving, sprinkle with chopped fresh parsley and serve with tagliatelle pasta or mashed potatoes.