



## 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

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.