



CHICKEN IN BROWNEB BUTTER WITH SAGE

2 boned and skinned chicken breast halves
salt and black pepper
2 tablespoons olive oil
4 tablespoons butter
8 fresh sage leaves, washed and dried
4 tablespoons grated parmesan cheese

Also Required: heavy skillet, saucepan

Fifteen to thirty minutes before cooking, season the chicken breasts well with salt and black pepper. Heat the olive oil in a heavy skillet over medium-high heat until hot and sauté the chicken breasts until golden brown on the outside and cooked through, about 5-8 minutes on each side. Remove the skillet from the heat and cover to keep the chicken warm. In a small saucepan over medium-high heat, melt the butter and cook just until it starts to turn golden brown. Add the fresh sage leaves and stir until they are crisp.

To serve, put each chicken breast on a heated plate. Sprinkle the Parmesan cheese over them equally and pour the browned butter evenly over both chicken breasts and cheese. Place 4 sage leaves on each chicken breast and serve immediately.

Servings: 2

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1 tablespoon olive oil
1 cup broccoli florets
1/2 cup sliced mushrooms
1/2 cup red pepper, chopped or cut into rings
2 green onions, sliced into 1/2-inch pieces
8 eggs
1/4 cup Dijon mustard
1/4 cup water
1-1/2 teaspoons Italian seasoning
1 cup shredded Swiss cheese
1 tablespoon grated Parmesan cheese

Also Required:

10 inch ovenproof skillet
electric mixer or wire whisk

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

Preheat oven to 375° F. Heat the olive oil in a 10 inch ovenproof skillet over medium high heat. Sauté the broccoli, mushrooms, red pepper and green onions until nearly tender, about 5 minutes. Remove from heat and set aside.

With an electric mixer or wire whisk, beat together the eggs, mustard, water and Italian seasoning until foamy. Stir in cheeses and pour mixture into skillet over vegetables. Bake 20 to 25 minutes or until set. Cut in wedges and serve hot or at room temperature.

Servings: 4 to 6

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