

Chicken in White Wine and Garlic



Ingredients

3 tablespoons Filippo Berio extra virgin olive oil

3 peeled garlic cloves

1 pound chicken cutlets, cut 1/8-inch thick

King Arthur unbleached all purpose flour for dredging

Salt

Cracked black pepper

1 1/2 cups dry white wine like Principessa Gavia

Juice of two large lemons (Meyer lemons are best) plus extra wedges for garnish

2 tablespoons unsalted butter

1 tablespoon minced rosemary leaves plus 4 sprigs for garnish

2 tablespoon minced tarragon leaves

1/2 pound Italian Fontina or Fior di latte mozzarella cheese, cut into slices

DirectionsDirections

Heat the oil in a 12 or 14 inch sauté pan over medium heat. Mince in the garlic using a microplane zester. Cook until the garlic is fragrant.

Flour, salt and pepper the chicken cutlets on both sides. Brown the pieces in batches on both sides and transfer to a dish.

Add the wine to the sauté pan; raise the heat to high and cook stirring up the bits in the pan until the wine is reduced by half. Add the lemon juice and cook 1 minute. Stir in the butter, rosemary and tarragon.

Return the chicken and any juices to the pan and re-heat slowly. Add the cheese to the top of the chicken pieces and cover the pan. Allow the cheese to melt then serve the chicken with some of the pan juices and garnish with a lemon wedge and a sprig of rosemary.



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