

Chicken with Mushrooms and Pecans – Paired with 2008 Z^{II} (Z squared)



Ingredients:

¾ cup	Pecans, coarsely chopped - toasted
¾ cup	Chicken Broth
¼ cup	Heavy cream
1 ¼	Tsp salt
6 each	Boneless Chicken Breast – split lengthwise so they are half the thickness
1 tsp	Fresh ground pepper
1 tsp	Olive oil
1 pat	Butter
1/3 cup	Finely chopped shallots
1 pkg	Baby portabella mushrooms
4 cups	Egg noodles, rice or pasta of choice

Directions:

1. Place toasted pecans in a food processor, process until smooth, scraping sides of bowl. Add chicken broth, ¾ tsp salt and process 2-3 min. This called the pecan cream.
2. Sprinkle chicken with remaining salt and pepper.
3. Heat a large skillet over med-high heat. Add olive oil and butter. Add chicken and sauté 4 minutes each side until done. Remove and keep warm.
4. Cook egg noodles, rice or pasta of choice so it is ready when the chicken is done.
5. Add shallots and mushrooms to pan, sauté until tender and lightly browned. Stir in the pecan cream and heavy cream and cook 4 minutes until thick and bubbly.
6. Slice each chicken breast and place on top of noodles, rice or pasta.
7. Spoon additional sauce over chicken and noodles.

Serves 6-8



Enjoy with Auriga's 2008 Z^{II}