

## Chicken Paillard with Risotto and Lemon

Servings: 8

### INGREDIENTS

- 8 ea Patuxent Farms® chicken breasts, 5 oz, pounded thin
- 4 oz Hilltop Hearth® flour
- 4 oz Roseli® extra-virgin olive oil
- 4 oz Glenview Farms® butter, salted
- 4 c Chef's Line™ mushroom risotto
- 4 oz Cross Valley Farms® lemon juice
- 16 oz Cross Valley Farms broccolini, steamed

### PREPARATION

Dredge chicken in flour. Heat oil and half of the butter in sauté pan. When fat is bubbling, pan fry chicken on both sides. Remove from heat.

Deglaze pan with lemon juice and finish sauce with cold butter.

In a separate sauté pan, heat risotto. Plate chicken on top of risotto with sauce across chicken and broccolini.

