

Chicken Cutlets with Grape-Shallot Sauce

Servings: 4

INGREDIENTS

- ¼ c all-purpose flour
- 4 ea Patuxent Farms® chicken breast cutlets, trimmed
- 1 t kosher salt
- ¼ t freshly ground pepper
- 5 t canola oil, divided
- 1 c thinly sliced shallots
- 2 c halved seedless green or red grapes
- 1 c white wine
- 1 c Chef's Line™ classic chicken stock
- 2 T fresh parsley, chopped

PREPARATION

Place flour in a shallow dish. Sprinkle chicken with salt and pepper. Dredge the chicken in the flour (reserve excess flour). Heat 3 t oil in a large skillet over medium-high heat. Cook chicken until golden on the first side, 2 to 4 minutes. Reduce heat to medium, turn the chicken and cook until other side is golden, 2 to 4 minutes more. Transfer to a plate.

Add the remaining 2 t oil to the pan and heat over medium heat. Add shallots and cook, stirring until just starting to brown, 2 to 3 minutes. Add grapes and cook, stirring occasionally until just starting to brown, 2 to 3 minutes. Sprinkle with 5 t of the reserved flour; stir to coat. Add wine and chicken stock; bring to a boil, stirring constantly. Reduce heat to a simmer and cook, stirring occasionally and scraping up any browned bits, until the sauce is reduced and thickened, about 8 minutes. Stir in parsley.

Return chicken to the pan, turning to coat with sauce; cook until heated through, about 2 minutes. Serve with sauce.

