

Garlic Chicken with Porcini Mushroom Sweet Pea Risotto

Servings: 6

INGREDIENTS

- 3 c Chef's Line™ mushroom risotto
- 2 ¼ c frozen green peas
- 5 lb chicken breast
- 2 ¼ c Monarch® garlic sauce
- ¾ c extra virgin olive oil
- ¾ c butter

PREPARATION

Season the airline breasts with salt and pepper.

Sear and roast for twenty minutes at 350°F in a pan with olive oil and butter, until cooked. Baste the chickens with the garlic sauce after 10 minutes.

Warm the porcini mushroom risotto. Add the peas to the risotto and finish with butter.

Plate the risotto. Place the chicken on top and serve.

