



## rosemary cream chicken;

1. (roh-z-meh-ree kuh-reem chee-kehn) *noun*. Lightly breaded chicken topped with a savory rosemary cream sauce, perfect served over pasta.
2. Produces 4-6 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

### Ingredients;

#### *Chicken*

- 2 lb chicken breasts
- 2/3 c. flour
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. ea. salt & pepper
- 1 tsp. dried rosemary
- olive oil

#### *Rosemary Cream Sauce*

- 3/4 c. white wine (chardonnay)
- 1 1/2 c. cream
- 1 Tbsp. dried rosemary
- 1/4 c. parmesan cheese

### Instructions;

#### *Chicken*

1. In a pan over medium-high heat, add enough oil to coat the bottom.
3. On a plate or in a container, mix together flour, onion powder, garlic powder, salt, pepper, and rosemary (crush between fingers).
4. Butterfly chicken to thin cutlets, then dredge in flour mixture.
5. Add chicken to pan and cook for 2-4 minutes on each side, until cooked through and crisp on the outside. Set aside on a towel to drain.

#### *Rosemary Cream Sauce*

6. Deglaze the pan used for the chicken with white wine, and let simmer 2-3 minutes or until reduced by half.
6. Add cream and rosemary (crush between fingers). Simmer 5-7 minutes until thickened, then stir in the parmesan cheese.
7. Serve chicken over angel hair pasta and top with cream sauce.