

# HEINZ

RECIPE

## Creamy Lemon Chicken

### Salad Cream with lemon & black pepper



**Serves:**

4



**Preparation Time:**

10 minutes



**Cook Time:**

35 minutes

### Ingredients:

- 4 skinless and boneless chicken breasts
- 2 tbsp olive oil
- 250g shallots, peeled, trimmed and halved
- 3 garlic cloves, finely chopped
- 150ml dry white wine
- 200g half fat crème fraiche
- 200ml chicken stock
- 3 tbsp **Heinz Salad Cream Lemon & Black Pepper**
- 10g chives, finely chopped
- Zest of 1 lemon

### Method:

Season the chicken breasts and pan fry in a large non stick frying pan with a tablespoon of olive oil until brown on both sides, and remove.

Add the remaining olive oil to the pan and brown the shallots.

Add the garlic cloves and cook for 30 seconds before adding in the wine, simmer and reduce by half.

Return the chicken to the pan and whisk in the crème fraiche and chicken stock and gently boil for 20 minutes, turning the chicken over halfway.

Once the chicken is cooked, remove and keep warm. Reduce the sauce to your desired consistency finishing it with Heinz Salad Cream Lemon & Black Pepper, chives, lemon zest, and seasoning.

Serve creamy lemon chicken with cooked Aunt Bessie's Frozen Homestyle Mashed Potato, tenderstem broccoli and carrots.

*Tip: Substitute the chives with fresh tarragon as an alternative.*