

# Dijon and Tarragon Chicken

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Enjoy with Levantine Hill Estate Chardonnay

Serves 2

## Chef's Notes

A simple and delicious dinner dish to enjoy by the fireplace with a crisp glass of Estate Chardonnay.

## Ingredients

- 2 chicken breasts
- 1 Tbsp butter
- 1 Tbsp extra virgin olive oil
- 1/2 cup double cream
- 1 Tbsp Dijon mustard
- 2 tsp fresh tarragon, chopped
- Salt and pepper
  
- 2 tomatoes, diced
- 1/2 cucumber, diced
- 1/2 red onion, finely diced
- 1 tsp fresh dill, chopped
- 1 lemon

## Method:

1. Melt the butter and add the oil to a deep frying pan over medium-high heat.
2. Season chicken with salt and pepper, and place into the pan. Brown on both sides. Reduce heat to medium, cover, and continue cooking for 10-15 minutes, or until chicken is 90% cooked. Set aside, cover with foil and keep warm.
3. Stir cream into the pan, scraping up brown bits. Mix in mustard and tarragon. Cook and stir for 5 minutes, or until thickened. Return chicken to skillet to coat with sauce. Drizzle chicken with remaining sauce to serve.
4. While the chicken is cooking, make a quick tomato and cucumber salad with finely diced red onion, fresh dill, a squeeze of lemon juice and a generous pinch of salt.

## To Finish:

Serve the chicken with the tomato and cucumber salad and a glass of Estate Chardonnay.