



Chicken with Rosemary & Verjuice:

(This is a recipe by Maggie Beer)

Ingredients:

2 Chicken breasts
2-3 Garlic
A sprig of Rosemary
1 Bay leaf
Olive oil
Butter
Salt & pepper, to taste
½ cup Domaine Wardy Verjuice

Instructions:

In a pan, heat the oil with butter and fry the chicken breasts with the bay leaf, rosemary, and garlic. Deglaze the pan with Domaine Wardy Verjuice and let cook until the chicken is done. Enjoy.

