



Berlin Chicken

Ingredients

- 4 boneless skinless chicken breasts
- 3/4 cup flour + 1 Tbsp flour
- 1 1/2 tsp salt (divided)
- 4 Tbsp butter (divided)
- 1/2 tsp garlic powder
- 1/2 tsp pepper (divided)
- 1 large red onion, thinly sliced into rings
- 1/2 cup chicken broth
- 1/3 cup German beer
- 1 tsp brown sugar
- 1 cup fresh spinach, chopped
- 1/2 cup sour cream
- 1 Tbsp paprika
- optional for garnish: tomato & hard boiled eggs



Directions

1. Cut each chicken breast horizontally. On hard surface, use a meat mallet to pound chicken to 1/3 inch thickness.
2. In a shallow bowl, mix 3/4 cup flour, garlic powder, 1 tsp salt, and 1/4 tsp black pepper. Add chicken, one piece at a time, dredging to coat.
3. Heat a large skillet over medium heat and melt 2 Tbsp butter in pan. Add chicken to pan and cook for approximately 5 minutes on each side, until well-browned and an internal temperature of 165 degrees F has been reached. Remove from skillet and keep warm.
4. Once all chicken has been cooked, remove grease and browned bits from the skillet. Heat pan over medium heat and melt 2 Tbsp butter. Add red onion and sautee for 3 minutes. Add 1 Tbsp flour and cook, stirring, for 1 minute. Add chicken broth, German beer, brown sugar, 1/4 tsp salt, and 1/4 tsp pepper. Cook, stirring occasionally, for approximately 2 minutes until sauce thickens. Stir in spinach and cook for 1 minute more. Stirring constantly, add sour cream and paprika and heat through for 1 minute.
5. To serve, spread 2/3 of the sauce onto a platter. Arrange chicken on top and spoon remaining sauce over chicken. Garnish with tomato and hard boiled egg.



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