



HOLLORAN VINEYARD WINES

## CHICKEN IN MUSTARD AND TARRAGON CREAM SAUCE

With Holloran Chardonnay Le Pavillon – Serves 4

### Ingredients

1 ½ lb boneless chicken thighs or breasts, sliced in 1 ½ inch strips	½ cup heavy cream
½ lb mushrooms, thinly sliced	2 Tbsp grainy mustard
1 large shallot	2 Tbsp chopped tarragon
¾ cup chardonnay	3 Tbsp olive oil
1 ¼ cup chicken stock	Salt and pepper to taste

Heat 2 tablespoons of oil in a large skillet. Season the chicken with salt and pepper and add it to the pan in one layer.

Cook the chicken over high heat, until brown on both sides, about 4-5 minutes. Transfer the chicken to a plate and add the remaining tablespoon of oil to the pan.

Add the mushrooms and cook over high heat, stirring occasionally, until browned, 4-5 minutes. Add the shallot and cook, stirring, for 2 minutes. Add the wine and cook till reduce to 2 tablespoons, about 4 minutes. Add stock, cream and mustard and bring to a boil. Cook until the sauce has reduced by half, about 6 minutes.

Return the chicken and all accumulated juices to the skillet and simmer over moderate heat until the chicken is cooked through, 2-3 minutes. Adjust seasoning, stir in the tarragon and serve with buttered noodles.

Enjoy!

Chef Pierre