

# KITCHEN AFFAIRS

*for the serious cook*

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CELEBRITY GUEST CHEF: MONIQUE JAMET HOOKER  
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## **Sauté Chicken Breast with Parmesan Sauce** (Serves 12)

6 boneless chicken breast halves  
4 ounces unsalted butter  
2 cups sliced onions  
1 cup white wine  
1 cup chicken broth  
2 cups heavy (whipping) cream  
1 cup freshly grated Parmesan cheese  
4 TableSPoons freshly chopped parsley  
Salt and freshly ground pepper to season

Place the chicken breasts between 2 sheets of plastic wrap. Pound them very gently to an even thickness of about 1/4 inch.

Heat a sauté pan and add the butter. When the butter is a hazelnut color sauté the chicken breasts just until brown on both sides (they will not be cooked at this point). Don't wash the pan.

Place the Parmesan cheese on a plate. Coat the chicken breasts on one side by dipping it into the Parmesan, then set them on a baking sheet with the cheese side up. When ready to serve, bake at 375 F. for about 15 minutes.

While the chicken is baking, add the onion to the pan and sauté until very aromatic about three minutes. Deglaze the pan with the white wine and reduce just until there is NO LIQUID LEFT. Do not scorch. Add the chicken broth and reduce by half.

Remove the pan from the heat and add the cream. Return to the heat and reduce by half.

Transfer the chicken breast to a serving platter. Drizzle with a little sauce and serve the rest on the side.

Mix the rest of the Parmesan cheese with the freshly chopped parsley and sprinkle this over the chicken just before serving.