

Pan-Fried Chicken with Leek Cream Sauce

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 4 people



WINE PAIRING: TORII MOR 2008 LA COLINA
VINEYARD PINOT NOIR

Ingredients:

- 4- 6 oz. boneless, skinless chicken breast halves
- salt & pepper
- flour for dredging
- 1½ Tbsp. olive oil
- 1½ Tbsp. unsalted butter
- ½ cup finley chopped leeks, white and pale green part only
- 2 cups chicken stock
- ½ cup heavy cream
- pinch of nutmeg

Season chicken with salt and pepper on both sides. Dredge in flour, shaking off excess. Meanwhile, heat the oil and butter in a large skillet over medium-high heat. As soon as the butter has melted and starts foaming, place chicken,

tenderloin-side up, in the skillet. If pan is not large enough to hold chicken without crowding, cook chicken in two batches. Cook chicken until nicely browned on each side and cooked through, about 4 minutes per side. Transfer chicken to a low oven to keep warm.

Discard excess fat, leaving 1 Tbsp. fat in the pan. Reduce heat to medium and add chopped leeks. Cook until leeks are tender, about 5 minutes. Deglaze with the chicken stock, scraping up bits from the bottom of the pan. Increase heat to medium-high; cook until stock is reduced by half, about 10 minutes. Stir in cream; continue to cook until thickened to a sauce consistency. Season with nutmeg, salt, and pepper to taste. Serve chicken with sauce spooned over the top.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”