

Chicken Tarragon by Lynn's Recipes



Lynn demonstrates how to make Chicken Tarragon. This is a delicious main dish and an impressive dish to serve company. This can be doubled if you are serving more people. From Sara Moulton

Ingredients:

- 1 pound of chicken cutlets, or you can pound boneless, skinless chicken breasts to an even thickness
- Salt and Pepper
- 2 Tablespoons flour
- ¼ cup butter
- ¼ cup shallots, chopped
- ¼ cup white wine
- 1 teaspoon dried tarragon
- ¾ cup chicken broth
- 1 Tablespoon heavy cream

Sprinkle chicken with salt and pepper and dredge in the flour. Reserve flour. In a large skillet, heat 3 Tablespoons butter, add chicken and brown on both sides. Transfer to a plate. Add shallots to skillet and sauté briefly. Add wine. Cook until nearly evaporated. Add reserved flour, stir and cook 3 minutes. Sprinkle with tarragon and add chicken broth. Return chicken to pan and simmer 10 minutes. Transfer to a plate. Add 1 Tablespoon of butter and 1 Tablespoon cream to pan, heat and pour over chicken.

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