



Chicken Breast with Radicchio, Endive & Zucchini, Madeira Sauce

Makes 10 portions

Ingredients:

1 oz.	Olive Oil
10 each	Chicken Breast, boned, skin on
To taste	Salt and Pepper
3 heads	Radicchio – trimmed, cut in half
5 each	Belgian Endive – trimmed, cut in half lengthwise
5 each	Zucchini – cut in half lengthwise, then in half again
6	Thyme Sprigs
12	Garlic Cloves
6 oz.	Madeira Wine
32 oz.	Chicken Broth
4 oz.	Butter (cut in chunks)

Directions:

Heat a heavy sauté pan over medium heat

Add the oil and heat

Season the chicken breast and vegetables with salt and pepper

Add the chicken breast, skin side down into the hot oil, sear until golden brown

Flip the chicken, add the radicchio, endive, zucchini, garlic and thyme sprigs - continue to cook until the chicken and vegetables are lightly browned.

Add the Madeira Wine and deglaze the pan. Reduce by half

Add the chicken broth and butter. Simmer over medium heat until the chicken has cooked through. Occasionally baste the chicken and vegetables with the pan sauce during the cooking.

Season with Salt and Pepper to taste – remove the thyme sprigs to finish.

To Serve:

Place 1 breast, 1 piece of radicchio and endive and 2 pieces of zucchini on the plate.

Top with some of the sauce.

Garnish with Thyme

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