

SAUTÉED CHICKEN WITH
ARTICHOKES AND TARRAGON
CREAM SAUCE

RIVER CITY BAR AND GRILL ☉

- ½ cup red-wine vinegar
- 2 teaspoons dried tarragon
- 1 tablespoon minced shallot

- 2 tablespoons vegetable oil
- ½ cup all-purpose flour, seasoned
with salt and pepper
- 1 pound boneless skinless chicken
breasts, cut into ¾-inch strips
- 2 cups sliced mushrooms
- 1 cup dry white wine
- 1 cup low-salt chicken broth
- 1 cup heavy cream
- 8 canned artichoke hearts, rinsed,
drained, and quartered

In a small saucepan boil vinegar, tarragon, 1 teaspoon shallot, and pepper to taste until most liquid is evaporated.

Put flour mixture in shallow bowl and dredge chicken, shaking off excess.

In a large skillet heat oil over moderately high heat until hot but not smoking and sauté chicken 1 minute, stirring. Add mushrooms, wine, broth, tarragon mixture, and remaining 2 teaspoons shallot and cook, stirring occasionally, until chicken is no longer pink. With a slotted spoon transfer chicken to a platter.

Boil liquid, stirring occasionally, until reduced by two thirds and stir in cream and artichokes. Boil sauce, stirring occasionally, until thickened to desired consistency and pour over chicken. Serves 4.