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## SAUTEED CHICKEN BREASTS WITH MINT GREMOLATA

- 4 boneless, skinless chicken breasts
- Salt, pepper
- 2 tbsp. butter
- 2 tbsp. olive oil
- 1/3 cup whole almonds
- 2 cloves garlic, chopped
- 1/2 cup dry white wine
- 1/2 cup chicken broth
- 1 tbsp. lemon juice
- 1 tbsp. cold butter, cut in pieces

### Gremolata:

- Grated zest of 1 lemon
- 3 cloves garlic
- 1/3 cup fresh mint leaves
- 1/2 tsp. coarse sea salt

Pound the chicken with a meat pounder (not a spiked meat tenderizer) until breasts are an even thickness of about 1/2 inch. This shouldn't take much pounding. Season on both sides with salt and fresh-ground pepper and set aside.

Heat a large, heavy skillet over medium-high heat. Add the 2 tablespoons butter and the olive oil. When sizzling, add almonds and cook, stirring lazily, until they begin to brown. Remove almonds with a slotted spoon and set aside. Reduce heat to medium and sauté chicken in hot oil-butter mixture until golden on both sides and just cooked through, about 7 minutes. Do not overcook. Test doneness by making a small slit in the thickest part of a chicken breast. It's done when no pinkness remains. Transfer to a plate and cover with a lid to keep warm.

Saute the two cloves chopped garlic in the pan juices for about 1 minute. Add wine, increase heat to high and stir, scraping bits from bottom of pan. When wine is reduced by half, add broth and lemon juice and boil until again reduced by about half. Pour any juices that have collected from the chicken breasts back into the skillet and stir and bubble for a few seconds. Remove from heat and whisk in butter bit by bit until sauce has emulsified.

For the gremolata: While chicken browns, chop together the sea salt, mint leaves, 3 cloves garlic and grated lemon zest to a very fine mince.

To serve: Place chicken breasts on four dinner plates. Spoon sauce over chicken. Sprinkle with the gremolata and fried almonds. Makes 4 servings.