

Chicken in Orange-Riesling Sauce

(adapted from Williams-Sonoma)

Ingredients:

3 large navel oranges
6 boneless, skinless thin chicken breast cutlets
Salt and freshly ground pepper, to taste
3 Tbs. unsalted butter
1 shallot, minced
1/2 cup Riesling wine
1 Tbs. finely chopped fresh marjoram

Directions:

In a small bowl squeeze the juice from 3 large sized Navel oranges and set aside. You should have a nearly 3/4 cups of orange juice. Take the thin chicken breast cutlets and season generously with salt and pepper.

Cook the chicken

In a large fry pan over medium-high heat, melt 2 Tbs. of the butter, and add the chicken and cook, turning once, until golden on both sides and opaque throughout, 6 to 8 minutes total. Transfer the chicken to a plate & set aside.

Make the sauce

In the same pan over medium heat, melt the remaining 1 Tbs. butter. Add the shallot and sauté until lightly browned. This will not take long at all! Add the wine, marjoram, orange juice and grate a little orange zest over the top. Simmer, stirring to scrape up the browned bits from the bottom of the pan, until the sauce is bubbly and reduced, just a couple of minutes. Return the chicken and any juices from the plate to the pan and heat, about a minute. Spoon the juices over the top. Season with salt and pepper. Transfer the chicken to a serving bowl, pour the sauce over the chicken and serve.

Serves 5.