

Chicken Breasts with Cherry Onion Confit Sauce

4 servings

>> INGREDIENTS

1 table spoon of butter

1 table spoon of Oil

3 to 4 chicken breasts

2 table spoon of butter

2 table spoon of flour

2 table spoon of *Onion Confit Croque Cerise*

1 table spoon of old style mustard

1 cup of beef broth or chicken

1/4 cup of beer

Salt and pepper

>> PREPARATION

Heat the butter and oil in a non-stick pan over medium heat.

Cut chicken breasts into strips and brown in pan about 5 minutes per side or until cooked through.

Season to taste with salt and pepper. Set aside.

In the same pan, bring broth and beer to a boil.

During this time, melt the butter in microwave oven and mix with the flour.

Add the flour mixture to the boiling broth, mix well with a whisk.

Add the onion confit and the mustard to the sauce and mix well.

Add the chicken to the sauce, lower the heat and cook for about 10 minutes.

Adjust the seasoning to taste and serve.

Suggestion

You can easily substitute pork to the chicken breasts.