

## Peppercorn Chicken

4 servings

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4 large chicken breasts  
1 Tbsp black peppercorns  
2 tsp butter  
½ cup dry sherry or orange juice  
½ cup whipping cream  
½ tsp tarragon leaves

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### Directions:

Place the chicken between sheets of plastic wrap. Pound with the flat edge of a mallet to about ¼ inch thick. Sprinkle with the peppercorns.

Heat a heavy nonstick skillet. Add butter and chicken. Cook well on both sides until golden brown. Remove the chicken to a plate.

Increase the heat to high. Add sherry or orange juice to the pan and whisk in the cream and tarragon. Boil, stirring, until sauce is glossy, thickened and reduced to about half the original volume. Add the chicken to the sauce and coat both sides. Put the chicken onto a plate and pour the remaining sauce over the chicken. Serve with roasted vegetables.



## Shopping List – Peppercorn Chicken

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- 4 large chicken breasts
- black peppercorns
- butter
- dry sherry or orange juice
- whipping cream
- tarragon leaves