



Chicken Breasts with Rosemary and Onions

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 chicken breast halves - 4 tablespoons butter - 1/4 cup onion, finely chopped - 1/2 tablespoon garlic, finely chopped - 1/4 cup white wine - 1/4 cup chicken stock - 1/2 tablespoon fresh rosemary

Instructions

I created this dish one day when someone gave me a big batch of fresh rosemary. It's fragrant, savory and a breeze to make. Don't overcook the chicken! ----- 1. Brown chicken in 2 tbsp of the butter until chicken is almost done. Remove chicken and keep it warm. 2. Add remaining butter, onions and garlic. Saute a few minutes until onion is transparent. 3. Add wine, chicken stock and rosemary and bring to a boil. Reduce the liquid by half, adding back the chicken a few minutes before done to re-heat. 4. Serve chicken with sauce spooned over the top.