



Herbal Chicken with Pear & Red Wine Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

-Chicken Breasts -Dry Herbs & spices (I used a mixture of Rosemary, Thyme, Basil, Marjoram, Savory, and Chili) -Salt & Pepper -1/3 Fresh Pear cut into long thin slices
-Wine (I used Black Raspberry Wine for extra sweetness, cuz I like it that way!) -2 to 3
cloves Garlic -Olive Oil

Instructions

This is a very simple recipe which can be served very elegantly~ Rub raw chicken breasts with a thin layer of Dry Herbs & Spices. Salt and Pepper Chicken (Be sure to wash your hands after!). Heat up cooking pan with Olive Oil and crushed Garlic. Cook Chicken on pan until each side is brown and fully cooked (about 5 mins each side, depending on the thickness). Remove Chicken. Using the same pan, add in about 1/2 cup Red Wine and Pears. Let the wine soak up all the spices and bits left over from the chicken. Simmer until pear softens and sauce thickens. Pour about one to two spoonful of sauce on chicken and serve. Recommendations: Serve with Brown Rice and fresh or stir fried veggies.