



Tangy pan-fried chicken in spicy cheese sauce.

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1) Parmesan Cheese
- 2) Worcestershire sauce
- 3) Red Wine
- 4) 2 Chicken breasts
- 5) Salt, Whole pepper, Chili Flakes and Thyme

Instructions

- 1) Take 1 cup (equivalent) of parmesan cheese.
- 2) Heat till it melts and add one tsp (or less) of Worcestershire sauce.
- 3) Mix thoroughly till colour spread is uniform.
Put in fridge.
- 4) Take 2 Chicken breasts and pan fry with equal parts butter and oil. Cook till light brown.
- 5) Add salt, chilli flakes and Whole pepper and thyme.
- 6) Poke holes in meat and sprinkle red wine.
Cook further to your preference.
- 7) Take cheese from fridge (after it solidifies) cut into strips and place over hot chicken.
- 8) Garnish and Serve as soon as cheese starts melting.