

ROMANO CHICKEN WITH BEURRE BLANC

TUESDAY
ITALIAN NIGHT

Serves 4

Time: 1 hour

Plan Ahead: Make sauce an hour ahead and re-heat. (I re-heat my leftover sauce the next day as well and it is delicious!)

- 2 large boneless/skinless chicken breasts, frozen
- ½ cup Romano cheese, grated
- ½ cup mayonnaise
- 1 roll Ritz crackers, crushed (Ritz crackers come 4 rolls per box)

Beurre Blanc:

- 1 Tablespoon shallot, minced finely
- ⅓ cup white cooking wine or white wine
- ⅓ cup white wine vinegar
- Coarse salt, pinch
- ⅛ teaspoon fresh ground black pepper
- ½ cup cold butter (1stick), cut into 1 Tablespoon portions
- ⅛ teaspoon dried tarragon

1. Pre-heat the oven to 375°.
2. Line a small baking sheet with foil. Place the frozen chicken on the foil. Bake 30 min. uncovered.
3. While the chicken is baking, mix the grated cheese and mayonnaise together in a small bowl. Set aside.
4. Put the crackers in a quart size plastic bag and crush with your hands. After the chicken has cooked 30 min., take out of the oven and cut the chicken breasts in half. You will now have 4 pieces of chicken. Spoon the cheese/mayonnaise mixture generously on top of the four pieces of chicken. Sprinkle the crackers generously over top the cheese mixture- some will fall to the side.
5. Put the chicken back into the oven and continue baking for another 30 min. Prepare the Beurre Blanc while the chicken is cooking the last 30 min. Serve the chicken with the warm Beurre Blanc on the side as a dip.

Beurre Blanc:

1. In a 8½ inch sauce pan combine shallot, cooking wine and vinegar. Stir. Bring to a boil and sprinkle with salt and pepper. Turn the heat down to simmer, stir occasionally and cook until reduced to about 2 Tablespoons, about 8 to 10 min.
2. Take off the heat for a couple of minutes. Put back on the heat and add the cold butter, 1 Tablespoon at a time, stirring until almost melted, then add in the next Tablespoon until all the butter is incorporated. Stir in the tarragon. Serve warm.

Serve with: Mashed potatoes or Linguini with Butter and Parmesan page 227. Steamed carrots, broccoli, cauliflower mix.

Variation: Use Parmesan cheese in place of Romano.

*This chicken is so moist and delicious you just fall in love.
The sauce is divine.
I got the idea to put the two recipes together after
I baked this chicken the very first time.
When I served this chicken to my family with this sauce,
they went crazy !!*