

# Chicken Breasts with Champagne Sauce

---

Ingredients:

4 boneless, skinless chicken breasts  
1 tbl. fresh lemon juice  
salt and pepper  
3 tbl. olive oil  
1 tbl. butter  
¼ cup dry (Brut) champagne, good quality  
3 shallots, finely chopped  
2 garlic cloves, finely chopped  
¼ cup chicken stock  
¼ cup heavy cream  
1 tbl. Dijon mustard  
4 tbl. chopped fresh chives

Directions:

Preheat the oven to 500°. Sprinkle lemon juice over chicken breasts, salt & pepper breasts to taste.

Heat large skillet over high heat. When pan is hot, add oil and butter. When butter is melted but not brown, add chicken breasts and cook until well browned on one side (approximately 2-3 minutes). Watch closely to avoid burning. Flip chicken breasts and do the same on other side. When well browned on both sides, remove to cookie sheet.

Place chicken in 500°, preheated oven and cook 9-10 minutes; remove from oven immediately when done and tent with foil to keep warm if sauce is not yet ready.

Immediately after placing chicken in oven and while chicken is cooking, prepare sauce. In the same skillet used to brown the chicken and while pan is still hot, deglaze the pan with the champagne. Reduce over high heat until only a small amount remains (about 1-2 Tbsp). Add shallots and garlic, sauté 1 minute. Add chicken stock, and reduce until 2-3 Tbsp of liquid remains. Stir frequently to avoid burning the garlic and shallots. Reduce heat to medium, add cream. Simmer until slightly thickened (about 3 minutes). Add mustard, 3 Tbsp chives (reserve remaining Tbsp of chives for serving) and salt & pepper to taste. If chicken is not yet done, turn sauce to lowest heat setting to keep warm.

To serve, place a bed of rice (if using) on plate. Top with chicken breast. Spoon a small amount of sauce over the top (just enough to look attractive), and sprinkle with reserved chives.

Serve remaining sauce on the side for people to use as desired.

Credit: [epicurious.com](http://epicurious.com)