

SCHRAMSBERG

RECIPE

BASIL CREAM CHICKEN

*Submitted by
Camp Schramsberg 2005 Alumni,
Jenn and Robert Olander*

PAIR WITH: BLANC DE BLANCS

INGREDIENTS

1 pound penne pasta
2 Tbsp. extra virgin olive oil
4 boneless, skinless chicken breasts cut into
 $\frac{3}{4}$ inch cubes
Salt and freshly ground black pepper to taste
2 Tbsp. butter
4 cloves garlic, chopped
6 green onions, sliced white and green parts,
saving $\frac{1}{4}$ cup green ends for garnish
 $\frac{1}{2}$ red bell pepper, diced
3 Tbsp. flour
 $\frac{1}{2}$ cup Schramsberg Blanc de Blancs
Juice from $\frac{1}{2}$ a lemon
 $\frac{3}{4}$ cup chicken stock
 $\frac{3}{4}$ cup heavy cream
 $\frac{1}{2}$ cup basil, chopped
 $\frac{1}{2}$ cup flat leaf parsley, chopped



PREPERATION

- Heat a deep nonstick skillet over medium-high heat.
- Add 1 Tbsp. olive oil and chicken to the pan.
- Season to taste with salt and pepper and brown until lightly golden all over, about 6-7 minutes.
- Remove the chicken from the pan and reserve, covered, while making the sauce.
- Return the skillet to the heat and reduce to medium.
- Add 1 Tbsp. olive oil and 2 Tbsp butter to the pan.
- Add the chopped green onions, garlic and diced red pepper and sauté 3 minutes.
- Stir in the flour and cook 2 minutes.
- Whisk in the Schramsberg Blanc de Blancs and cook 1 minute.
- Whisk lemon juice, chicken broth and cream into the sauce.
- Cook and let thicken slightly, about 3 minutes.
- Stir in the chopped basil and parsley.
- Return chicken and any accumulated juices to the pan and heat through, 1-2 minutes.
- Toss hot pasta with the chicken and sauce.
- Adjust salt and black pepper to taste.
- Top with reserved green onions and serve.