

Chicken Francesca

Category: Chicken

Servings: 2

Rating: 10

Source: Pat Corley (Murphy Brown Show)

Description:

This goes very well with mashed potatoes and Green Beans with Roasted Onions.

Ingredients:

1chicken	2 large boneless breasts
1milk	1/2 cup (enough to soak chicken)
1bread crumbs	1/2 cup (dried, not fresh)
1parmesan cheese	1/2 cup grated
1parsley	2 tablespoon chopped
1olive oil	1/2 cup (or less)
1salt	to taste
1pepper	a few grinds
1lemon	1/2 (sliced thin)
1white wine	1/2 cup
1lemon juice	2 tablespoons
1chicken stock	1/2 cup
1Grand Marnier	1/2 teaspoon

Instructions:

Remove the tenderloin from each half chicken breast and then fillet each breast into two slices to yield six pieces. Lightly pound each piece. Soak chicken in milk for 10 minutes. Mix the breadcrumbs, parmesan, and parsley and dredge each slice of chicken. Quickly sauté breasts in olive oil until lightly browned on each side. Place chicken in foil lined baking pan and lightly season with salt and pepper. Place one slice lemon on each piece of chicken and bake in a pre-heated 350° oven until the chicken is cooked through, about 20 minutes.

Remove all but one tablespoon of oil from the skillet, leaving the residue from the chicken. Add wine and boil until the liquid is reduced by half. Add lemon juice and broth and boil until the liquid is syrupy. Pour over the chicken and drizzle Grand Marnier over that.