



## *Creamy Garlic Chicken Tenders*



### **Ingredients for the Chicken:**

- 1 lb. Chicken Tenders
- 2 medium shallots
- 5 cloves of garlic
- ½ cup dry white wine
- 1 ½ cups heavy cream
- 3 oz. Parmigiano Reggiano
- 1 tsp chicken bouillon paste
- salt and pepper to taste
- 1 – 1 ½ TBSL clarified butter

### **Ingredients for the Rosemary Salt:**

- ½ cup kosher salt
- 7 sprigs of rosemary stripped
- 4 sprigs sage stripped
- 2 cloves garlic
- ½ lemon zested

### **Method:**

1. Remove the tendon from the tenders. Rinse and pat dry, and then place them in a paper towel lined dish. Season one side with the Rosemary salt, and then add pepper.
2. Finely slice the garlic and finely mince the shallots.
3. Add the clarified butter to a medium high heated pan, and then add the tenders, season side down. Season the tenders with the Rosemary salt, then pepper, and cook about 90 seconds on the initial side, and 30 seconds on the other side. Remove these slightly underdone tenders to a plate and set aside.
4. Reduce to medium, and add the shallots and garlic. Cook for about 1 minute, until fragrant and lightly browned. Add the wine and deglaze the fond from the pan
5. Reduce until the wine has nearly evaporated, then add the heavy cream over medium low. Add the bouillon paste and incorporate all thoroughly with a whisk.
6. As the sauce just begins to bubble, add the cheese little by little, incorporating well. Reduce a bit to thicken.
7. Add the tenders, and finish the cooking process over low heat for another 90 seconds.
8. Garnish with fresh basil and red pepper flakes if desired, and serve over pasta or mashed potatoes.