



CHICKEN BREASTS WITH WHITE WINE PAN SAUCE WITH CRÈME FRAÎCHE AND HERBS

By Chef Jeremy Langlois

SERVINGS: 4

INGREDIENTS

- 4 (10-ounce) skin-on airline chicken breasts
- 1 ¼ teaspoons kosher salt, plus more to taste
- ½ teaspoon black pepper, plus more to taste
- 1 tablespoon olive oil
- 1 cup diced onion
- ⅓ cup dry white wine
- 1 cup chicken stock
- 2 tablespoons crème fraîche
- ½ cup sliced green onions
- 3 tablespoons chopped mixed tender fresh herbs (such as tarragon, dill, chives, and parsley)
- 1 teaspoon fresh lemon juice
- Salt and pepper to taste

DIRECTIONS

Sprinkle chicken evenly with 1 ¼ teaspoons salt and ½ teaspoon pepper. Heat oil in a 12-inch skillet over medium. Cook chicken, skin side down, until the skin is golden brown and crispy, about 10 minutes. Flip the chicken breasts and cook skin side up, until a thermometer inserted in the thickest portion of chicken registers 155°F, about 10 minutes. Transfer to a plate. Reserve 1 tablespoon of drippings in skillet.

In the same skillet add onion; cook, stirring often, until softened, about 1 minute. Add wine. Simmer over medium-high, stirring occasionally to loosen browned bits on the bottom of the skillet, until reduced by about half, 1 to 2 minutes. Add stock; cook, stirring occasionally, until mixture has reduced to about 2/3 cup and just barely coats back of a spoon, 4 to 6 minutes. Reduce heat to low; stir in crème fraîche until just melted, about 30 seconds. Remove from heat; stir in green onions, herbs and lemon juice. Season to taste with salt and black pepper. Serve alongside cooked chicken.