

Mexican Mint Marigold Dijon Chicken

INGREDIENTS

- 1 tablespoon butter
- 1 tablespoon olive oil
- 4 skinless, boneless chicken breast halves
- 3 tbsp shallot, chopped
- 1 tbsp garlic
- 4 oz White wine
- 1/2 cup heavy cream
- 1 tablespoon Dijon mustard
- 2 teaspoons Mexican Mint Marigold, chopped

INSTRUCTIONS

Melt the butter and heat the oil in a skillet over medium-high heat. Season chicken with salt and pepper, and place in the skillet. Brown the chicken on both sides. Reduce heat to medium, cover, and continue cooking 15 minutes, or until chicken juices run clear. Set aside and keep warm. With remaining oil in pan, sauté the shallot and garlic for about 1 to 2 minutes scraping the brown bits from the pan. Reduce the wine until almost dry in the pan. Stir cream into the pan. Mix in mustard and Mexican mint marigold. Cook and stir 5 minutes, or until thickened. Return chicken to skillet to coat with sauce. Drizzle chicken with remaining sauce to serve.

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