



Balsamic Basil Chicken Scaloppini

Makes 4 servings

Ingredients:

- 1/4 cup all-purpose flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 4 chicken or turkey scaloppini (each about 4 oz/120 g)
- 1/4 cup extra-virgin olive oil
- 2 large shallots, minced
- 2 cloves garlic, minced
- 1/2 cup chicken stock
- 2 tbsp balsamic vinegar
- 1/4 cup basil leaves, torn

In shallow bowl or plate, combine flour, salt and pepper. Dredge scaloppini in mixture, shaking off excess.

Heat oil in large skillet over high. Add scaloppini in single layer. (You may have to do this in 2 batches) Cook until golden on bottom, about 2 minutes. Flip. Cook 2 minutes or until bottom is golden and fowl is cooked through. Remove to plate; cover with foil.

Add shallots and garlic to skillet. Cook, stirring, 2 minutes to soften. Add stock. Cook 1 minute, scraping up any browned bits. Add vinegar. Cook until sauce reduces and becomes syrupy, about 1 minute. Stir in basil.

To serve, divide scaloppini among 4 plates. Drizzle each with sauce.