

CHICKEN ALLA PANNA

Ingredients

- 1 egg, beaten
- Chicken breasts (either halved or thinly sliced), 4
- ½ c. bread crumbs (GF work fine, too)
- 2 tsp. olive oil
- 4 T. dry Marsala wine
- ½ c. heavy cream
- Freshly grated nutmeg
- Salt
- Pepper
- Pasta, to serve

Preparation

1. Dredge each slice of chicken in the beaten egg, then in the bread crumbs.
2. When the rim of the pan is hot to the touch, add the oil and heat an additional minute. Add chicken, sauté until lightly browned (3-4 min.) Continue to sauté (2-3 min.) after turning. Remove chicken.
3. Deglaze pan by adding wine and scraping bottom of pan with the spatula. Add cream and bring to a light boil. Reduce by ¼ and add nutmeg, salt and pepper to taste. Pour sauce over chicken to serve. If preferred, serve on top of angel hair pasta.