

SAUTEED CHICKEN WITH SHALLOT-HERB VINAIGRETTE

6 SERVINGS

Ingredients

6 skinless boneless chicken breast halves
⅓ cup grated shallots, about 5 (can use ⅓ cup)
4 teaspoons plus 7 tablespoons (or more) olive oil
2 cups minced shallots, about 10 (can use ½ of this amount)
¼ cup Sherry wine vinegar
4 tablespoons water
½ cup chopped fresh parsley
2 tablespoons chopped fresh cilantro
2 teaspoons honey

Directions

1. Place chicken, grated shallots and 4 teaspoons oil in large bowl; toss. Refrigerate at least 3 hours and up to 8 hours.
2. Bring ⅓ cup minced shallots, vinegar and 2 tablespoons water to boil in medium saucepan over medium-high heat. Boil 1 minute. Reduce heat to medium; simmer until shallots are soft, about 1 minute. Remove from heat. Whisk in 5 tablespoons oil, parsley, cilantro, honey and 2 tablespoons water. Season sauce with salt and pepper. Set aside.
3. Heat 1 tablespoon oil in heavy large skillet over medium-high heat. Add remaining minced shallots; sauté about 3 minutes. Transfer to small bowl.
4. Heat 1 tablespoon oil in same skillet. Sprinkle chicken with salt and pepper. Working in 2 batches, add chicken to skillet; sauté until cooked through, adding more oil if necessary, about 6 minutes per side.
5. Transfer chicken to cutting board. Cut on diagonal into ½-inch-thick slices. Divide chicken among 6 plates. Sprinkle with sautéed shallots. Bring sauce to simmer. Spoon over chicken and serve.

