
Chicken with Tomato-Vermouth Sauce

YIELDS: 12 SERVINGS | **PREP TIME:** 20 MINUTES



INGREDIENTS

Boneless, skinless, half chicken breasts	12 (6 oz. each)
Flour	3/4 cup
Paprika	2 tsp.
Salt and fresh-ground pepper	1-1/2 tsp. each
Olive oil	6 Tbsp.
White onion, finely chopped	1
Garlic, finely chopped	3 cloves
HOLLAND HOUSE Vermouth Cooking Wine	2 cups (16 fl. oz.)
Canned petite-cut tomatoes, with juice	approx 6 cups (44 oz.)
Capers, drained or Anchovy paste	3 Tbsp. or 1 Tbsp.
Dried thyme	1-1/2 tsp.
Hot cooked couscous	optional

DIRECTIONS

Rinse chicken. Cut breasts to uniform thickness if needed. In a shallow bowl stir together flour, paprika, salt and pepper. *Set aside 2 tablespoons flour mixture for sauce.* Dredge chicken lightly on both sides in flour.

Heat olive oil in sauté pan over medium-high heat. Add chicken and sauté 4 to 5 minutes per side, depending on thickness. Remove chicken from pan; keep warm.

Add vermouth cooking wine, onion and garlic to pan. Bring to boil, stirring to scrape up browned bits.

Add tomatoes with juice, capers, thyme and reserved flour. Stir well and bring back to a boil.

Reduce heat to medium-low. Return chicken to pan and simmer 5 minutes or until chicken is cooked through.

Serve chicken and sauce over hot couscous, if desired.

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