

SKILLET ROSEMARY CHICKEN WITH PINK LADY APPLES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 2 servings

2 boneless, skinless chicken cutlets, about 6 ounces each
¼ cup all-purpose flour, for dredging
Kosher salt and pepper to taste
1 tablespoon olive oil
2 tablespoons butter
½ of a sweet onion, thinly sliced
2 medium Pink Lady apples, sliced
1 clove garlic, minced
½ tablespoon fresh rosemary, minced
½ cup chicken broth
¼ cup heavy cream, at room temperature
1 tablespoon Dijon mustard
½ teaspoon brown sugar

Directions:

- Pat chicken dry and season on all sides with salt and pepper
- Place the flour in a shallow dish and season with salt and pepper
- Dredge each chicken cutlet in the seasoned flour, shaking off any excess flour
- In a large skillet, heat olive oil over medium-high heat
- Stir in butter
- When the butter is foamy, add the chicken cutlets to the pan
- Cook until the chicken is browned on both sides and the meat reaches an internal temperature of 165 degrees F, about 3-4 minutes per side – do not over-crowd the pan, so brown the chicken in batches if necessary
- Remove the chicken to a plate and set aside while you make the sauce
- Add the sliced onion and apples to the skillet and cook over medium-high heat until the onion is translucent, about 5 minutes
- Add the garlic and rosemary and cook, stirring constantly for 30 seconds
- Add the chicken broth to the skillet, use a wooden spoon to scrape up and browned bits from the bottom of the pan
- Simmer for 3-4 minutes so the liquid reduces by about half
- Reduce heat to low, gradually whisk in the cream, Dijon, and brown sugar (start with about ¼ cup of cream and then slowly add more if desired)

- Cook for a few more minutes to let the sauce thicken (do not boil)
- Taste and season with salt and pepper
- Return chicken to the skillet
- Garnish with additional fresh herbs
- Serve immediately