

Creamy Dijon Chicken

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Preparation Time: 10 minutes Cook Time: 45 minutes Serves: 4

Ingredients

- 3 medium boneless skinless chicken breasts; diced
- 3 large potatoes; peeled and diced
- Italian seasoning
- Olive oil
- Salt
- Pepper
- 2 tablespoons butter
- 1 bag steamed broccoli; cooked to package directions

Dijon Sauce

- 2 tablespoons butter
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1/4 cup white wine
- 2 cups heavy cream
- 4 tablespoons Dijon
- salt & pepper to taste

Directions

1. Preheat oven to 375°
2. Start with the sauce: melt butter in a small saucepan.
3. When the butter is fully melted, whisk in garlic and onion powder. Then add wine and allow to reduce to a few tablespoons.
4. Once the wine is reduced, whisk in cream and bring to simmer. Allow to cook for 10 to 15 minutes. You'll know the sauce is thick enough when you can coat the back of a spoon.
5. While the sauce is cooking melt 2 tablespoons of butter in a large skillet on medium heat.
6. In a large bowl add diced potatoes, 1/4 teaspoon salt, 1/4 teaspoon pepper, 1 teaspoon Italian seasoning, and 1 tablespoon olive oil. Stir until potatoes are fully coated.
7. Put potatoes in an even layer on one side of the skillet cook undisturbed while preparing chicken.
8. Put chicken, 1/4 teaspoon salt, 1/4 teaspoon pepper, 1 teaspoon Italian seasoning, and 1 tablespoon olive oil in the same bowl used for potatoes. Stir until chicken is fully coated.
9. Add chicken in an even layer to the other side of the skillet with the potatoes.
10. Cook potatoes and chicken undisturbed for 3-4 minutes on each side.
11. Once sauce has cooked, add Dijon and whisk once more.
12. In a greased casserole dish add broccoli, chicken, and potatoes. Pour sauce over top and stir to combine. Bake for 15-20 minutes.