

chicken breast in herb mustard cream sauce

2 boneless chicken breasts, cut in half
1/2 cup dry white wine
1/4 cup chopped shallots
1 cup heavy cream
2 tablespoons Dijon mustard
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh dill

Boil white wine and shallots in heavy medium saucepan over high heat until liquid evaporates, about 4 minutes. Reduce heat to medium-high. Add whipping cream and simmer until reduced to 1 cup, about 2 minutes. Add Dijon mustard, basil and dill. Simmer 2 minutes to blend flavors. Season sauce to taste with salt and pepper.

Sauté chicken breast halves in a little olive oil until golden brown and cooked throughout. Remove to a warm plate.

Remove from heat, stir in the mustard, and spoon over the chicken. Serves 4.

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