

From the kitchen of the Winery at Wilcox



Almond Chicken

- 3/4 cup Chardonnay
- 1 lb. boneless skinless chicken breast halves
- 1/4 cup extra virgin olive oil
- 1/2 cup each sliced green onions and sliced almonds
- 1 envelope Italian salad dressing mix

Wisk together the wine, olive oil, and salad dressing mix in small bowl . HEAT 1/4 cup of the dressing mixture in large skillet on medium heat. Add chicken: cook until cooked through and brown on both sides. ADD remaining dressing mixture, onions, and almonds. Cook 4 minutes stirring constantly. Serve over hot cooked pasta.
Delicious with Viognier or Pinot Auxerrois