

BRAISED CHICKEN TENDERS

in a creamy tomato pesto and bacon sauce



PREPARATION TIME 10 Minutes

COOKING TIME 20 Minutes

SERVES 4

INGREDIENTS

1 tablespoon oil
500g chicken tenderloins
4 rashers shortcut bacon, cut into thin strips
8 baby shallots, cut into quarters
½ cup white wine
4 fresh thyme sprigs, plus extra, for garnish
195g jar Providore Series Italian Tomatoes and Grana Padano Cheese Pesto
½ cup cream
Creamy mashed potato and steamed greens, for serving

METHOD

Heat oil in a non stick frypan over medium high heat and brown chicken for 1 minute on each side. Transfer to a plate, cover with foil and keep warm. Drain half the oil from the frypan.

Add bacon and shallots to the same frypan and cook for 4-5 minutes or until golden, stirring occasionally. Add wine and thyme and cook until reduced by half.

Reduce heat and stir in Providore Series Pesto. Return chicken to frypan, cover with a lid and simmer for 10 minutes or until cooked.

Stir in cream and reheat gently. Serve with creamy mashed potato and steamed green beans. Garnish with fresh thyme sprigs.

TIP

Use chicken thigh fillets and an alternative to chicken tenderloins. Simply increase the cooking time in step 3 by 10 minutes.