

Mustard Tarragon Chicken Cutlets

Prep Time: 20 mins

Total Time: 2 mins

Provided by:



Ingredients

1 1/2 pounds chicken breast cutlets (a.k.a. thin sliced chicken)

1-2 tablespoons olive oil

1/2 cup dry white wine

1/4 cup water

3 tablespoons Dijon mustard

2 tablespoons chopped fresh tarragon

Directions

Arrange cutlets in 1 layer on a tray or baking sheet and season with salt and pepper.

Heat a 12-inch heavy skillet (not non-stick) over moderately high heat until hot. Add 1 tablespoon oil and swirl to coat bottom. Cook chicken in batches (don't crowd pan), turning once or twice, until just cooked through (adjust heat lower as necessary to keep bits on bottom from burning and add remaining tablespoon oil if pan begins to look dry in subsequent batches), 2 to 3 minutes total per batch.

Transfer chicken as cooked to a platter and keep warm loosely covered with foil.

Add wine to skillet and boil, scraping up browned bits, until reduced by half. Whisk in water, mustard, and chicken juices that have accumulated on platter. If sauce seems too thin, simmer, whisking, until thickened slightly. Whisk in tarragon and spoon over chicken.