



Okanagan Chicken

By Chef Jeremy Duncan, The Heritage

Serves 4



INGREDIENTS

- 4pcs boneless skinless chicken breast
- 4 halves sliced, fanned and cored poached pears or canned halved pears
- 4 pcs sliced brie cheese (approx. 1oz each)
- 2 oz finely chopped toasted walnuts or pecan pcs

Peppercorn Cream Sauce:

- 200ml red wine
- 400ml beef broth
- ½-1 tlbs minced green peppercorns
- 1-2 Sprig minced fresh thyme
- 1 Sprig minced fresh rosemary
- 1 fine diced shallots or white onion
- 2 clove minced garlic
- 1 cup cream

INSTRUCTIONS

Sauce

In a saucepan with a splash of oil sauté shallots, peppercorns, and herbs. Gently sauté until translucent and slight brown, add garlic sauté for 30 seconds to 1 minute. Deglaze with wine and reduce by half. Add beef broth and reduce by half. Add cream reduced by quarter. Add cornstarch slurry to thicken to desired consistency.

Chicken

Season with salt and pepper grill pan sear or oven bake until chicken is at least 165F. Add pear and continue to cook for 2 minutes. Place Brie cheese on top of of pear and chicken plate with an accompaniment of mashed potatoes and seasonal vegetables.

Pour Peppercorn sauce over Brie, garnish with nuts and chopped parsley if desired. Sauce

Bon Appetit!

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