

BELLINI'S

Piccolo-Roasted Chicken & garlic mashed

Ingredients

- 4 large potatoes
- Butter (2 Tablespoons)
- Milk (1/2 cup)
- Garlic Salt (tsp.)
- Salt and Pepper (to taste)
- Sour cream (1/2 cup)
- 4-6 Chicken breasts (seasoned)
- Flour & EVOO (1/4 cup)
- Chicken stock (2 cups)
- Broccoli (1 bag of crowns)
- Madeira Wine (1/2 cup)
- Butter (1/2 cup)
- Rosemary (to taste)

Grocery List

- 4 large potatoes
- Butter
- Milk
- Chicken base (bouillon)
- Sour cream
- 4-6 chicken breasts
- Madeira/Sherry Wine
- Garlic salt
- Broccoli (1-2 bags of crowns)
- Rosemary (fresh or dry)
- EVOO

eatdrinkbellinis.com

Garlic Mashed Potatoes

- 4 large potatoes (peeled), placed in boiling water for 10 minutes
- Remove and drain potatoes from water
- Melt butter in saucepan, add milk and chicken base and mix
- Combine salt, garlic salt and pepper to the liquid and bring to a boil
- Mash potatoes with hand whip or utensil
- Place mashed potatoes with the butter and add sour cream

The Dish

- Wash chicken under cool water with salt and lemon
- Marinate the chicken with EVOO salt, pepper and rosemary
- Add oil to a sauté pan and dust chicken in flour
- As the chicken is searing, blanch broccoli in the microwave for 5-6 minutes
- Add EVOO to a pot and sauté the broccoli with salt and pepper; cook to your liking
- Sear the chicken on both sides to a light golden color
- The sauce for this dish: add the Madeira/Sherry wine with butter, chicken stock and the pan drippings (the sauce should be consistent as a gravy)
- Place the mashed potatoes in the center and shingle the chicken on one side of the plate and broccoli on the other...Enjoy