**Chicken Cutlet with Pan Sauce**

Ingredients:

1 chicken breast, trimmed

1 shallot, diced (small)

1 cup chicken broth

½ cup flour

2 tbsp. olive oil

1 tbsp. butter

Salt and pepper

Directions:

Butterfly chicken, cut into 4 equal pieces. Pound between parchment paper, if necessary.

Season flour with salt and pepper to taste. Dredge chicken pieces to coat.

In stainless steel (**not** nonstick) pan, heat olive oil over medium heat. Saute chicken breast on both sides until edges are brown, allowing fond to develop in pan, and place on plate.

Saute aromatics (shallots) over medium heat. Deglaze the pan with liquid (chicken broth). Add butter and allow to simmer until thickened and reduced.

Add chicken back to the pan in the sauce. Taste and adjust seasonings if necessary.

Plate and garnish.

Variations: