



Quail Mountain

Fresh Creamy Thyme Thyme with Wine

Chicken Breast with Fresh Thyme Cream Sauce

1 1/2 lbs Boneless, Skinless Chicken Breasts
Flour, 1/4 Cup Butter, 2 Cloves Garlic, minced
6 Tbsp Dry Sherry, 3/4 Cup chicken broth
1 1/4 Cups Cream
3 Tbsp Quail Mountain Fresh Thyme, chopped
Salt and fresh pepper to taste

Dredge chicken well with flour. Melt butter in a large skillet and saute chicken and garlic over medium heat until golden brown and cooked through. Add sherry and chicken broth; cook, stirring, until most of the liquid has evaporated. Add cream and Quail Mountain Fresh Thyme; cook and stir over low heat until thickened. Garnish dish with Quail Mountain Fresh Thyme sprigs. Makes 4 to 6 servings.

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