

Pan Seared Chicken Breast with Herb Jus and Potato Hash

Ingredients:

- 2 tbsp Olive Oil
- 2 skin-on Airline cut Chicken breasts
- Salt and ground black pepper
- 1 cup dry white wine
- 1 tsp garlic, minced CBI
- 1 tsp minced thyme leaves CBI # 140273
- 1 tsp chopped rosemary leaves
- 1 tsp chopped parsley leaves
- 2 tablespoons butter, unsalted
- 1 tbsp minced chives
- 1 cup dehydrated hash browns
- 1 small red onion, thinly sliced
- 1 egg, beaten
- 2 tablespoons all-purpose flour
- 1 tsp garlic, minced
- 1 tsp minced thyme leaves
- 1 tsp minced tarragon leaves
- 1 tsp Cajun spice
- Olive oil
- Salt



Directions:

Chicken Breast

- Heat a large sauté pan over high heat and add the oil.
- Season both sides of chicken breast with salt and pepper, to taste. Sear the chicken, skin side down, 4 to 5 minutes. Reduce the heat to medium, flip the chicken, cover the pan and cook on second side for 7 to 8 minutes.
- After second side has been cooked, add the wine, garlic, and herbs and continue to cook until the liquid is reduced by half. Transfer the chicken to a serving platter and allow it to rest.
- Remove the pan from the heat and whisk in the butter, scraping up the bits from the bottom of the pan.
- Serve the chicken with Potato Hash and the pan sauce. Garnish with chives.

Potato Hash:

- Refresh the hashbrowns with hot water. Add them to a large bowl and stir in the onion, egg, flour, garlic, herbs, and Cajun spice. Blend well. Add more flour if mixture is too wet. The mixture should hold its shape when squeezed.
- Heat a large sauté pan over medium heat. Add 2 tablespoons olive oil.
- Portion the hash into 2 cakes, gently place them in the pan. Cook until golden brown, about 2 to 3 minutes, then flip and cook until the other side is browned.
- Remove them from the pan to a paper towel and season with salt, to taste. Serve warm.

ITEM	CBI #	COST
Harvestland Airline Chicken breast 8-10 oz 10#	226115	\$ 3.94
Fronte EV Olive Oil 2/1 gal	114047	0.19
CBI ground black pepper 6/11.5 oz	136136	0.03
CBI garlic, minced 12/32 oz	138026	0.30
CBI thyme leaves 6/5.5 oz	140273	0.12
CBI rosemary leaves 4/2#	140224	0.05
CBI parsley leaves 6/3 oz	140201	0.12
CBI tarragon leaves minced 6/3 oz	140256	0.05
CBI Cajun spice 4/5#	10001099	0.08
CBI minced chives 6/1 oz	138071	0.14
Idahoan Real hash browns 6/2.12#	154116	1.00
Sherry, butter, onion, egg, flour, salt		<u>1.50</u>
		(2 servings) \$ 7.52
Total Entrée Cost		\$ 3.76