

CALIFORNIA PRUNES CHICKEN SUPREME WITH BRANDY SAUCE

by Peter Sidwell

Prep Time: 10 minutes
Cook Time: 20 minutes
Makes/Serves: 4

Ingredients:

- 2 rashers smoked bacon
- 1-2 tbsp olive oil
- 4 x 160g chicken breasts
- 1 tsp sea salt
- ½ tsp black pepper, freshly milled
- 6 shallots, peeled
- 1 tbsp rosemary
- 1 tbsp thyme
- 2 tbsp Dijon mustard
- 150g California Prunes
- 1 tbsp tarragon
- 50ml brandy
- 285ml double cream



- Here's How:**
1. Slice the bacon into strips, then add a splash of olive oil to a hot pan. Add the bacon and cook until golden and crispy.
 2. Score the chicken breasts and season with a little salt and pepper.
 3. Place the chicken into the pan seasoned side down and cook until golden brown.
 4. Slice the shallots and add to the pan.
 5. Chop the rosemary and thyme before adding to the pan.
 6. Spoon in the Dijon mustard before scattering in the California Prunes whole.
 7. Carefully add the brandy, now you can do one of two things:
 - light the brandy and burn off the alcohol or
 - boil off the brandy for a couple of minutes.

If you are lighting the brandy, be careful and stand back as it burns, then use a pan lid to put it out.
 8. Pour in the double cream and stir together to make a delicious indulgent sauce.
 9. Simmer for 5 minutes until the chicken is cooked and season with a few dashes of Worcestershire sauce.

Serving Suggestion: I like to serve this dish with some wild rice and a green salad.