



CHICKEN DIANE

by Chef David Cocker

USING: REUVEN FULLY COOKED LOW SODIUM CHICKEN BREAST 90 g

Prep & Cook Time: 30 minutes

Servings: 50

INGREDIENTS

50 pcs (4,500 g) Reuven Fully Cooked Low Sodium Chicken Breast 90 g (Product Code 10827)
1/2 cup (125 ml) olive oil
8 cups (1 kg) white onions, chopped
10 garlic cloves, minced
30 pcs (540g) sliced mushrooms, cremini
1/4 cup (60 ml) tomato paste
1/4 cup (60 ml) brandy - optional
12 cups (3L) chicken broth
2 cup (500 ml) whipping cream – 35%

PREPARATION

Prepare Reuven Fully Cooked Low Sodium Chicken Breast 90 g according to package directions and keep warm.

Chicken Diane Sauce

In a large sauté pan, heat oil over medium heat. Sweat onions and garlic until aromatic. Add mushrooms and caramelize. When golden brown, add brandy and flambé. Incorporate tomato paste into the sauté pan and cook over medium heat for 1 minute. While stirring, slowly add chicken stock. Stir in the whipping cream until smooth; reduce heat to medium/low heat.

Assembly

Pour sauce over prepared Reuven Fully Cooked Low Sodium Chicken Breast 90 g and serve with mashed potatoes, quinoa, or rice and vegetables or salad.



For more information regarding the full line of Reuven products, visit our website at www.reuven.com or call 416.929.4196.