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Chicken Cutlets With Grape-Shallot Sauce

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Ingredients

- 1/4 cup(s) flour, all-purpose
- 1 pounds chicken, breast, boneless, skinless, cutlets, 4 pieces, trimmed of fat
- 1 teaspoon salt, Kosher
- 1/4 teaspoon pepper, black ground
- 5 teaspoon oil, canola, divided
- 1 cup(s) shallot(s), thinly sliced
- 2 cup(s) grapes, green, seedless, (or red grapes) halved
- 1 cup(s) wine, white
- 1 cup(s) broth, reduced-sodium chicken
- 2 tablespoon parsley, fresh



Preparation

1. Place flour in a shallow dish. Sprinkle chicken with salt and pepper. Dredge the chicken in the flour (reserve excess flour).
2. Heat 3 teaspoons oil in a large skillet over medium-high heat. Cook the chicken until golden on the first side, 2 to 4 minutes. Reduce heat to medium, turn the chicken and cook until the other side is golden, 2 to 4 minutes more. Transfer to a plate.
3. Add the remaining 2 teaspoons oil to the pan and heat over medium heat. Add shallots and cook, stirring, until just starting to brown, 2 to 3 minutes.
4. Add grapes and cook, stirring occasionally, until just starting to brown, 2 to 3 minutes. Sprinkle with 5 teaspoons of the reserved flour; stir to coat. Add wine and broth; bring to a boil, stirring constantly.
5. Reduce heat to a simmer and cook, stirring occasionally and scraping up any browned bits, until the sauce is reduced and thickened, about 8 minutes. Stir in parsley.
6. Return the chicken to the pan, turning to coat with sauce, and cook until heated through, about 2 minutes. Serve with the sauce.