

## **CHICKEN WITH TARRAGON AND QUICK-ROASTED GARLIC**

*(Bon Appetit May 2010)*

3 large unpeeled garlic cloves  
4 small skinless boneless chicken breast halves or cutlets  
2 Tbsp. butter  
1/2 cup dry white wine  
1/2 cup low-salt chicken broth  
1 Tbsp. chopped fresh tarragon  
2 Tbsp. heavy whipping cream

Heat small nonstick skillet over medium heat. Add garlic; cover and cook until browned in spots and tender when pierced, turning occasionally, 9 to 10 minutes. Transfer to work surface to cool.

Meanwhile, sprinkle chicken with salt and pepper. Melt butter in large nonstick skillet over medium-high heat. Add chicken and cook until browned and cooked through, 3 to 4 minutes per side. Transfer chicken to plate (do not clean skillet).

Peel garlic. Add garlic and wine to same skillet; cook until reduced by about half, mashing garlic finely with fork, about 1 minute. Add broth and tarragon; simmer until liquid is reduced by about half, 1 to 2 minutes. Add cream and simmer to sauce consistency, about 1 minute. Return chicken to skillet with any accumulated juices. Simmer to heat through, turning occasionally, 1 to 2 minutes. Transfer chicken to plate; spoon sauce over.

Serves 4.

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