

French - Chicken Breasts in a Piquant Cream

Ingredients

- 3 Chicken Breasts
- Salt And Pepper -- to taste
- 1 Tablespoon Olive Oil
- 4 Cloves Garlic
- 4 Tablespoons White Wine Vinegar
- 5 Tablespoons Dry White Cooking Wine
- 1 Tablespoon Dijon Mustard
- 4 Tablespoons Tomato Puree
- 1/4 Cup Half And Half
- 1 Teaspoon Worcestershire Sauce

Directions

Sprinkle the chicken breasts with salt and pepper, then sauté them with garlic for 2 minutes on each side. Pour in vinegar and wine. Cook 5 minutes. Add remaining ingredients, whisk until well blended. Heat through and pour over chicken

Serves 6

