



**Sautéed Chicken with Olives, Mushrooms and Garlic;
Fresh Green Beans with Bacon and
Roasted Garlic Mashed Yukon Gold Potatoes**

CHICKEN

Ingredients

- 2 Chickens
- Fresh Thyme
- TT Salt and Pepper
- ¼ Cup Olive Oil
- 8oz Mushrooms
- 1 C Chicken Stock
- 2 Garlic Cloves
- 1 pint Grape Tomatoes
- 1 Cup White Wine
- 24 Green Olives
- 1 Tablespoon Chopped Parsley

Instructions

1. Break down two chickens. Use hindquarters, and place thyme under skin before cooking. Store remaining chicken for future use.
2. Heat olive oil in large sauté pan and sauté chicken until browned. Turn and continue to cook until done. Finish in oven if needed.
3. While chicken is cooking boil mushrooms in ½ cup of stock
4. Remove chicken from pan, de fat pan; add garlic, tomatoes, mushroom cooking liquid, remaining chicken stock and white wine.
5. Reduce to two cups and remove the garlic.
6. Heat the cooked mushrooms and olive in sauce for a minute
7. Serve over chicken with chopped Parsley.

Roasted Garlic Mashed Potatoes

Ingredients

- 6 Medium Yukon Gold Potatoes
- 6 cloves Garlic
- ½ Cup Half and Half
- 2 Tbsp Sour Cream
- Whole butter as needed
- Salt and white pepper as needed

Instructions

1. Roast Garlic
2. Boil potatoes
3. Mash in food mill and add half and half, Sour Cream, butter, roasted Garlic, Salt and White Pepper TT

Green Beans and Bacon with lemon zest

Ingredients

- 12oz Green Beans
- 2 oz Bacon
- 1 Lemon
- 1 C Chicken Stock
- Salt & Pepper

Instructions

1. Render Bacon
2. Blanch beans
3. Sauté green beans in bacon.
4. Glaze with Chicken stock if needed until done.
5. Season to taste with salt and pepper and lemon zest.