



CHICKEN STEAK WITH YUZU PAN SAUCE

SERVINGS: 6

PREPPING TIME: 5 MIN

COOKING TIME: 20 MIN

INGREDIENTS

chicken breasts
salt & pepper
1 tsp olive oil
2 shallots, minced
100 mL chicken stock
100g yuzu jam
50g butter

DIRECTIONS

1. Season chicken breast lightly with salt and pepper.
2. Heat olive oil in a pan, and fry the chicken on both sides until cooked. Set cooked chicken aside.
3. Using the same pan, fry the shallots on medium heat until shallots turns golden brown.
4. Add the chicken stock and whisk to remove caramelised bits stuck to the skillet.
5. Add the yuzu jam and mix until smooth.
6. Lastly, add the butter until just melted and combined.

NOTES

This sauce goes well with pork chops too.
Serve with roast veges and salad greens.