

Chicken in Peach, Honey & White Wine Sauce

30–35 Min

Ingredients 4 Portions

= Kotányi Produkte

600 g	Chicken breast
1.5 tbsp	Grilled Poultry Seasoning Mix
2 tbsp	Olive oil
1	Shallot
100 ml	White wine
20 g	Butter
2	Ripe peaches
1 tbsp	Honey
1 tsp	Rosemary, Chopped

Preparation

1. Season the chicken breasts with Kotányi grill seasoning for chicken. Slice the shallot into half-moons and the peaches into wedges.
2. Heat olive oil in a pan, sear the chicken on both sides for 3–5 minutes until golden brown. Remove the chicken and set aside. In the same pan, add the shallot and sauté until soft.
3. Add the peach slices and cook for 1 minute on each side. Drizzle with honey, add the white wine and rosemary, and cook for 2 minutes.
4. Return the chicken to the pan, cover, and simmer over low heat for 15 minutes until the sauce is reduced and the chicken is tender. Serve with basmati rice, mashed potatoes, or roasted potatoes.

HINT: Garnish with fresh rosemary (optional)