

Rosemary Garlic Chicken & Mashed Potatoes



INGREDIENTS:

ROSEMARY GARLIC CHICKEN

- 1 -6 oz Chicken Breast
- 2 Tbls Olive Oil
- 1 Garlic Clove
- 1 Sprig of Fresh Rosemary
- 1/2 cup Chicken Stock
- 1/4 cup White Wine
- 1 tsp Cornstarch

MASHED POTATOES

- 3 Lbs Idaho Potatoes
- 15 Cloves of Garlic
- 1 cup of Heavy Cream, Heated
- 1 Lbs Butter, Cold and cut into cubes

DIRECTIONS:

ROSEMARY GARLIC CHICKEN

1. Chop Garlic and Rosemary and evenly spread on chicken. Season Chicken with Salt & Pepper.
2. Sear Chicken in a hot pan with Olive Oil. Flip once golden brown.
3. Combine chicken stock, white wine & cornstarch in a small bowl. Pour mixture into pan. Continue to cook until chicken is cooked through to 165F degrees.

MASHED POTATOES

1. In a large pot of boiling water, cook potatoes and garlic until potatoes are fork tender.
2. When potatoes are finished, strain potatoes and garlic.
3. Place potatoes and garlic in a standup mixer and briefly mix on low-medium speed until all of the potatoes are well combined.
4. Slowly add the hot cream and add butter cubes. Season with salt and pepper to taste.