

## Autumn Chicken Puatta

Serves: 6

Prep time: 8.5 hrs.

Cook time: 15-20 min.

### Ingredients

- 6 small chicken breasts
- 2 cups buttermilk
- Salt and pepper
- 4 tablespoons butter
- 2 tablespoons fresh sage leaves, chiffonade
- 1 lemon, zest and 1 teaspoon juice
- 1/2 cup white wine
- 1 cup cream
- 2 tablespoons capers



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### Directions

1. Place the chicken breasts in a sturdy zipper bag and pour over the buttermilk. Marinate overnight in the refrigerator.
2. When ready to cook, pat the chicken dry and season lightly with salt and pepper. Heat butter in a wide skillet and sear the chicken on both sides until brown, then lower the heat and cook gently until just done through. Set aside and keep warm.
3. To the remaining butter in the skillet, add the fresh sage leaves and lemon zest, and sizzle one minute, stirring. Add the lemon juice and wine and reduce to a syrup over high heat. Add the cream and capers and reduce slightly to make a clingy sauce. Taste and adjust seasoning with salt and pepper.
4. Pour the sauce over the chicken and serve.



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