

Meat/Chicken Scarpariella

A: 4# Chicken (breasts or cut up whole chicken)
salt & pepper
1/4C flour

B: 3/4C oil

C: 2T parsley
1T rosemary
3T white wine

D: 10c garlic
1/2C parsley, chopped fine
1 lemon zest

1. Toss (A) to coat chicken pieces. Cook in (B) in medium skillet.
2. When chicken is just beginning to brown, add (C) to pan. Continue to cook until wine has evaporated and chicken is done. Remove to serving platter.
3. Mix (D), coat chicken and serve.

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From the kitchen of David and Jennifer Deaven