

## Parisian Walnut-Dijon Chicken

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6 Servings

- 6 **Pilgrim's Pride** boneless, skinless split chicken breasts
- 2 tablespoons butter, divided
- 1 clove garlic, minced
- 1/2 cup minced onion
- 2 ounces cream cheese
- 3/4 cup finely chopped walnuts
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup Dijon mustard, divided
- 1/2 cup half and half cream
- 1/2 cup seeded, chopped tomatoes
- 2 tablespoons chopped parsley
- 1 cup sliced onions, optional

Place chicken breasts between sheets of plastic wrap or waxed paper and flatten with meat mallet until 1/4-inch thick. Melt 1 tablespoon butter in small saute pan. Add garlic and minced onion; saute until tender. Add cream cheese, walnuts, salt and pepper. Saute about one minute until blended. Divide mixture, reserving half for later use.

Preheat broiler. Place about 1 tablespoon walnut mixture on each breast; fold chicken over filling and place on baking pan. Reserve 1 tablespoon Dijon mustard. Brush remaining mustard on both sides of chicken. Broil 4 to 6 inches from heat source for 6 to 8 minutes per side, or until done.

Prepare sauce by combining remaining half of walnut mixture, reserved tablespoon Dijon mustard, cream, tomatoes and parsley. Simmer on low heat until slightly thickened, about 2 to 3 minutes.

If desired, melt remaining tablespoon butter in small skillet and saute 1 cup sliced onions about 10 minutes or until golden. Place chicken on platter top with sauce then with sauteed onions as a garnish. Serve with rice or pasta.