



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Leeks**

### **Pan Roasted Chicken with Leeks**

#### **Ingredients:**

3 leeks, cut in half length wise, sliced thin and washed  
6 boneless chicken breast  
1 shallot, minced  
2 cloves garlic, minced  
½ cup dry white wine  
Salt and pepper to taste  
1 Tbs rosemary  
1 lemon, zested  
4 Tbs butter, separated

#### **Directions:**

In a large pan, melt two tablespoons butter and sear the chicken breast over medium high heat. Transfer the chicken to a plate and set aside. Lower the heat to medium. In the same pan you used for the chicken, melt the remaining two tablespoons butter. Add the minced shallot and sauté for one minute, then add leeks. Cook the leeks until tender, about 7 minutes. Add garlic and sauté until fragrant, about 30 seconds. Add rosemary, salt and pepper to taste. Deglaze the pan with the white wine.

Return the chicken to the pan by laying over leek white wine mixture. Cover and let cook until the white wine has reduced and chicken is cooked through. A thermometer, should read 165°F when inserted.

Squeeze the lemon so the juice falls evenly over each piece of chicken. Sprinkle salt and pepper to taste. Lastly sprinkle lightly with lemon zest.