

Worden's Wonder Chicken



1 cup of rice
1 handful craisins or white raisins
2 boneless, skinless chicken breasts
1 bottle Leah & Perrins White wine
Worcestershire Sauce
1 teaspoon sea salt and pepper
1 teaspoon of your favorite herb
(majoram or fresh rosemary
springs)
olive oil

How to Prepare:

Marinate chicken breasts with a full bottle of Lea & Perrins White Wine Worcestershire Sauce. Aerate breasts with a fork. Add sea salt and pepper and your favorite herb. Let sit for a couple hours before final preparation.

Drizzle large frying pan with olive oil and preheat to medium setting. On the side, prepare rice with either a handful of Craisins or white raisins. Fry chicken with herbs and marinade to desired tenderness. Serve over rice.

More recipes at downtownnorfolk.org

DOWNTOWN

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012



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