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CROBROS' RECIPÉ DU JOUR

CRO'S CHICKEN COURTBOUILLON

2 ½ cans diced tomatoes
½ cup green bell pepper, diced
½ cup onion, diced
½ cup celery, diced
1 tbsp unsalted butter
¼ bottle of Major Peters Spicy Bloody Mary Mix
1/8 cup chicken bouillon
½ tsp. Tabasco sauce
2 tsp. worcestershire sauce
1 cup of roux
2 tbsp. Tomato puree
4 boneless chicken breasts
¼ cup olive oil
6 eggs
1 cup all purpose flour
1 cup white corn meal
4 servings angel hair or thin spaghetti pasta
4 fresh basil leaves
Lemon for garnish

Courtbouillon sauce:

In a sauce pan, add diced tomatoes, chicken stock, and Bloody Mary mix. Cook over medium heat. Sauté diced veggies until slightly softened (3-5 minutes) and add to sauce. Add, Tabasco, worcestershire, and 1-2 tbsp. Roux to slightly thicken sauce. Reduce heat to low and cook for an additional 20-30 minutes.

Pasta:

Prepare your favorite angel hair or thin spaghetti pasta following the directions on the package. Drain well and set aside.

Paneed Chicken:

Heat 1/4" of olive oil in a cast iron skillet to 350 degrees. Set up a dredging station with (1) a dish with a mixture of 6 eggs and ¼ cup of milk beaten together, and (2) a dish with a mixture made of ½ all purpose flour and ½ white cornmeal. Season the dry mixture liberally with your favorite seasonings, salt, and pepper and mix well.

Dredge the chicken in the egg mixture and then the flour mixture. Place the floured chicken breast into the hot skillet. Cook each side until golden brown and cooked completely through (about 8-12 minutes total depending on the size of the chicken).

Dish:

Place a serving of pasta on a warm plate and top generously with the courtbouillon sauce. Place a chicken breast over the pasta. Drizzle ¼ cup sauce over the chicken and garnish with thinly sliced basil leaves and a wedge of lemon.