

# Chicken in Poblano Cream Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		poblano pepper - seeded and chopped
1/2	cup	milk
4	tablespoons	butter
1	tablespoon	flour
1	cup	heavy cream
		salt
2	whole	chicken breast - cut in half
1	cup	jack cheese - grated

Preheat oven to 350.

Puree chiles in blender with milk till smooth. In a medium saucepan, melt 2 tablespoons of the butter, add the flour and brown lightly. Add the chile puree, stirring constantly with a wooden spoon or wire whisk until smooth. Lower the heat, add the cream, and stir constantly until the sauce begins to bubble. Remove from heat and add salt to taste. The sauce can be made 1 day ahead and refrigerated.

Melt remaining 2 tablespoons of butter in a large skillet and saute chicken breast halves for 4 minutes on each side. Place them in a buttered baking dish, pour the sauce over the chicken, top with the grated cheese and bake, uncovered, for 20 minutes.