

Chicken with Roasted Pepper-Garlic Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
20	cloves	garlic - unpeeled
1	tablespoon	olive oil
2	teaspoons	olive oil
1		green bell pepper
1		red bell pepper
1	tablespoon	butter
3	tablespoons	shallot - chopped
2	teaspoons	garlic - chopped
3/4	cup	dry white wine
1/4	cup	fresh lemon juice
1 1/4	cups	whipping cream
4		6 oz boneless skinless chicken breasts
4	ounces	feta cheese - coarsely crumbled

Preheat oven to 350. Toss garlic cloves with 1 tablespoon oil in small glass baking dish. Roast uncovered until garlic is tender and golden, about 30 minutes. Cool. Peel garlic, Set aside.

Char both peppers over gas flame or in broiler until blakened. Enclose in bag and let stand 10 minutes. Peel and seed. Cut into matchstick size strips.

Melt butter in heavy medium saucepan over med-high heat. Add shallots and chopped garlic and saute until fragrant about 1 minute. Add wine and lemon juice and simmer until reduced to 1/2 cup, about 7 minutes. Add cream and simmer until reduced to sauce consistency, about 5 minutes. Mix n roasted garlic and bell peppers. Season with salt and pepper.

Meanwhile, preheat broiler. Brush chicken with remaining 2 tspns oil. Sprinkle with salt and pepper. Broil until cooked through, about 5 minutes per side. Place breast n plate and spoon sauce over. Sprinkle with feta and serve.