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Recipe Title: Chicken Savoy

Recipe Ingredients:

Main Dish: Chicken Savoy

- Fettuccine Pasta
- Chicken Breast
- Fresh Garlic Cloves
- Garlic Powder
- Dried Oregano
- Fresh Grated Parmesan Cheese
- Balsamic Vinegar
- Cornstarch
- Salt & Pepper
- Chicken Stock
- Olive Oil
- Fresh Basil

Side Dish: Brazi Bites

- Tapioca Flour
- Fresh Garlic Cloves
- Fresh Parmesan Cheese
- Eggs (2)
- Butter
- Milk
- Salt & Pepper

Recipe Instructions:

Main Dish: Chicken Savoy

1. Cook pasta in boiled water for about 12-13 minutes

2. Heat oil in a large pan for 2-3 minutes. Lightly season chicken with garlic powder, salt, pepper, and oregano, then add whole chicken breast to pan.
3. Allow the chicken to cook until the outside is golden on both sides, about 10-15 minutes.
4. Remove the chicken from the pan and slice into cubes. The chicken should not be completely cooked at this stage as it will cook in the vinegar to maintain moisture.
5. After cubed, return the chicken back to the pan with the balsamic vinegar and a little olive oil and chicken stock.
6. Continue to simmer and add in fresh garlic and oregano. This should cook for about 25 minutes.
7. After this time, dilute cornstarch with water and slowly add into the pan to cook and thicken for an additional 5 to 10 minutes.
8. Remove from the pan and set the chicken atop a plate of fettuccine.
9. Sprinkle a generous portion of freshly grated Parmesan cheese and fresh basil on the dish.
10. Plate two brazi bites, serve and enjoy.

Side Instructions: Brazi Bites

1. Preheat oven to 350 degrees Fahrenheit and line a baking sheet with parchment paper.
2. Heat the butter, milk and garlic on the stovetop until it comes to a boil.
3. When boiled, add the tapioca flour and stir.
4. Transfer the mixture to a food processor and add in the remaining ingredients: eggs, salt, pepper, and fresh Parmesan.
4. Scoop spoonfuls of dough onto the baking sheet and bake for 16-18 minutes or until the tops are golden brown.
5. Serve hot and enjoy.