SKILLET ROSEMARY CHICKEN WITH

PINK LADY APPLES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 2 servings

2 boneless, skinless chicken cutlets, about 6 ounces each

¼ cup all-purpose flour, for dredging

Kosher salt and pepper to taste

1 tablespoon olive oil

2 tablespoons butter

½ of a sweet onion, thinly sliced

2 medium Pink Lady apples, sliced

1 clove garlic, minced

½ tablespoon fresh rosemary, minced

½ cup chicken broth

¼ cup heavy cream, at room temperature

1 tablespoon Dijon mustard

½ teaspoon brown sugar

**Directions:**

* Pat chicken dry and season on all sides with salt and pepper
* Place the flour in a shallow dish and season with salt and pepper
* Dredge each chicken cutlet in the seasoned flour, shaking off any excess flour
* In a large skillet, heat olive oil over medium-high heat
* Stir in butter
* When the butter is foamy, add the chicken cutlets to the pan
* Cook until the chicken is browned on both sides and the meat reaches an internal temperature of 165 degrees F, about 3-4 minutes per side – do not over-crowd the pan, so brown the chicken in batches if necessary
* Remove the chicken to a plate and set aside while you make the sauce
* Add the sliced onion and apples to the skillet and cook over medium-high heat until the onion is translucent, about 5 minutes
* Add the garlic and rosemary and cook, stirring constantly for 30 seconds
* Add the chicken broth to the skillet, use a wooden spoon to scrape up and browned bits from the bottom of the pan
* Simmer for 3-4 minutes so the liquid reduces by about half
* Reduce heat to low, gradually whisk in the cream, Dijon, and brown sugar (start with about ¼ cup of cream and then slowly add more if desired)
* Cook for a few more minutes to let the sauce thicken (do not boil)
* Taste and season with salt and pepper
* Return chicken to the skillet
* Garnish with additional fresh herbs
* Serve immediately