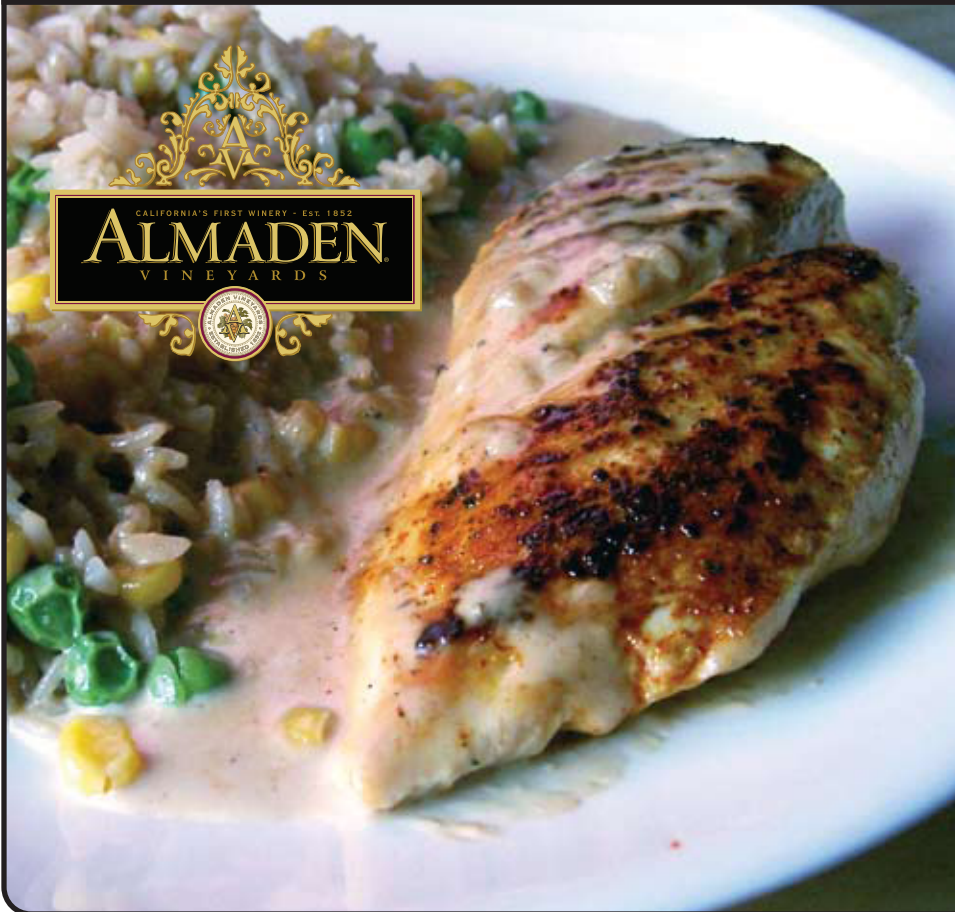


# CLASSIC CHICKEN DIJON PAIRED WITH ALMADEN CHABLIS



This traditional French recipe is not only light and easy, it's also delicious! Prepare couscous and steamed green beans drizzled with olive oil to accompany the chicken.

- 1/2 cup low-sodium chicken broth
- 1/2 small yellow onion, finely chopped
- 1/4 cup Dijon mustard
- 4 garlic cloves, finely chopped
- 1 teaspoon dried thyme
- 6 boneless, skinless chicken breasts, halved

Combine first five ingredients in large skillet. Bring to a gentle simmer over medium-low heat. Add chicken and season with pepper. Cover and poach until chicken is just cooked through, about 20 minutes. Transfer chicken to platter and cover to keep warm. Bring remaining liquid to boil, and reduce to sauce consistency, about two minutes. Pour sauce over chicken and serve. Serve with Almaden Chablis.

Makes 6 servings