

Chicken Diane (15-20 minutes)

Based on Steak Diane in *Julia Child & Company*

2 boneless skinless chicken breasts, about 10 ounces, cut into bite-sized pieces

1 Tbsp. peppercorns in water, drained and smashed

Scant 1/4 cup minced shallots

Scant 1/4 cup minced fresh parsley -- less if dried

Soy sauce, olive oil, butter, worstershire sauce

1/2 lemon – juice only

1+ Tbsp. cornstarch mixed with 1+ Tbsp. Dijon mustard and 1-1/2 cups chicken bouillon or broth

Sauté the chicken and peppercorns in oil and soy sauce about 5 minutes. Remove to 150° oven

Add some butter to skillet, sauté the minced shallots and parsley 2-3 minutes.

Add the mustard bouillon mixture, worstershire sauce and lemon juice. Reduce some.

Return chicken to pan, mix all together a minute or two.

Serve with mashed potatoes and peas.