



Yield: Serves 6

# Somerset Chicken

Adapted from *BBC FOOD*

## Ingredients:

- 6 Boneless Chicken Breasts (Skin on)**
- 2 Medium Yellow Onions - sliced**
- 2 Dessert Apples - peeled, cored, and cut into thin wedges**
- ¼ lb White Button Mushrooms - sliced**
- 3 Cups Shredded Cheddar Cheese**
- 1 ½ Cups 'Scrumpy' Hard Cider**
- 1 Cup Chicken Stock**
- 1 Cup Heavy Cream**
- 5 Tbs Butter**
- 4 Tbs All Purpose Flour**
- 3 Tbs Extra Virgin Olive Oil**
- 2 Tbs Whole Grain Mustard**
- 1 Tbs Fresh Sage - fine chopped**
- Kosher Salt to taste**
- Fresh Ground Black Pepper to taste**

## Preparation:

- 1) Preheat oven to 400°F
- 2) Season chicken breasts with kosher salt and fresh ground black pepper to taste
- 3) Heat a large frying pan over medium-high heat until smoking - Add half of the butter and olive oil - Place chicken breasts, skin side down in pan and fry until golden brown all over (apx 1-2 minutes per side) - Transfer chicken breasts to a high sided roasting pan and bake for 25 minutes or until cooked through (juices should run clear when thickest part of breast is pierced with a skewer) - Remove from oven and keep warm - Switch oven to high broil
- 4) Return frying pan to medium-high heat and add remaining butter and oil
- 5) Add onion to pan and fry for 4-5 minutes or until soft but not colored - Add flour and mustard and continue to cook for 1-2 minutes
- 6) Add apples and mushrooms and continue to cook for an additional minute - Add chicken stock and bring to a boil - Add apple cider and return to a boil - Allow to boil for 2 minutes
- 7) Reduce heat to medium-low - Add sage and cream and return to a simmer - Allow to simmer for 5-6 minutes - Adjust seasoning with kosher salt and fresh ground pepper to taste
- 8) Pour sauce over the chicken breasts so that they are completely covered - Sprinkle the cheese over the top - Place under broiler and allow to cook for 4-5 minutes or until the cheese is melted, golden brown, and 'bubbly'
- 9) Serve hot alongside baked potato with butter