



Tarragon CHICKEN

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French Flavor. Fresh Herbs. Simply Delicious.

Tender chicken simmered in a creamy, tarragon sauce with garlic, shallots, and white wine. A classic French-inspired dish that's elegant yet easy enough for any night.



INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 tsp salt
- 1/2 tsp black pepper
- 2 tbsp olive oil
- 1 tbsp butter
- 2 shallots, minced
- 3 cloves garlic, minced
- 1/2 cup dry white wine
- 1 cup chicken broth
- 1 cup heavy cream
- 2 tsp Dijon mustard
- 2 tbsp fresh tarragon, chopped (plus more for garnish)
- 1 tbsp fresh parsley, chopped
- Salt & pepper to taste

DIRECTIONS

- Season chicken with salt and pepper.
- Heat olive oil and butter in a large skillet over medium-high heat. Add chicken and cook 4–5 minutes per side or until golden and cooked through. Remove chicken and set aside.
- In the same skillet, add shallots and garlic. Sauté 2–3 minutes until fragrant.
- Pour in white wine, scraping up any browned bits. Simmer 2–3 minutes.
- Add chicken broth, cream, and Dijon mustard. Stir and bring to a gentle simmer.
- Return chicken to the skillet. Cover and simmer 5–7 minutes until sauce thickens slightly.
- Stir in tarragon and parsley. Season with salt and pepper to taste. Serve warm.

TARRAGON: THE STAR HERB

Tarragon adds a delicate, slightly anise-like flavor that pairs beautifully with chicken, cream, and white wine. A true taste of Provence!



Cheryl's Tip

Don't overcook the chicken—removing it before simmering keeps it juicy and tender. Finish with a little extra tarragon for a burst of fresh flavor!



PERFECT PAIRINGS



From the herbs of Provence to your table—tarragon chicken brings the warmth and charm of France to every bite.



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