

CREAMY CHIPOTLE CHICKEN BREAST



Yield:

4

AMT	UNIT	INGREDIENTS	PROCEDURES
2	cups	whipping cream	<p>Chop finelly the chalots and garlic, saute in a pan with the butter until soft, add the brandy and let alcochol evaporate, add the whiping cream, chipotle and blue cheese, stir, and whe everythig is incorporated, remove from pan ans save for latter.</p> <p>Cook the chicken breast in boiling water with a quarter of an onion, salt and a cup of cilantro for 25 minutes.</p> <p>slice chicken breast, ad the sauce and garnish with chopped cilanto.</p>
2	tbspoon	canned chipotle puree	
3	ounce	brandy	
2	tbspoon	blue cheese (grated)	
1	piece	chalots	
1	clove	garlic	
1/4.	cup	butter	
4	portion	chicken breast boneless	
1	piece	onion	
2	cup	cilantro	

