



Serving Size: 4

Use: Chantal Make & Take® 3 ½ Qt. Round casserole with lid and silicone gasket.
Copper Fusion 10" or 11" Fry Pan and 3 Qt. Saucepan



Cilantro Marinated Chicken with Chipotle Sauce

(A signature recipe by Tre Wilcox)

4 pieces boneless chicken breast

The Marinade for the Chicken Ingredients:

¾ cup olive oil

1 jalapeño – chopped

10 garlic cloves – peeled

2 shallots – peeled

1 bunch cilantro leaves, whole

1 teaspoon cumin – ground

1 teaspoon lime juice

2 teaspoons cracked black pepper

Preparation:

1. Marinade: Combine olive oil, garlic, shallots, cilantro, cumin, lime juice and pepper in a blender. Blend on high till smooth.
2. Place chicken into a Make & Take® covered bakeware and pour marinade over the top.
3. Refrigerate at least four hours.
4. Remove chicken from marinade, season with salt. Pan sear each chicken breast in grapeseed oil using the fry pan, place into oven and cook until done.

THE CHIPOTLE SAUCE

Ingredients:

- 2 tablespoons olive oil
- 3 garlic cloves – peeled and chopped
- 1 shallot – peeled and chopped
- 1/3 cup chipotle chilies canned in adobo sauce – chopped
- 2 each roma tomato – chopped
- 1 tablespoon tomato paste
- 1/2 cup heavy cream
- 1/3 cup chicken stock
- 3/4 pound unsalted butter
- Salt and lime juice to taste.
- Garnish with fresh rosemary and serve.



Preparation:

1. In a Copper Fusion saucepan, lightly sauté garlic and shallots in olive oil. Next add chipotle chilies, tomato, tomato paste, white wine, cream and chicken stock. Simmer over medium heat for three to four minutes. Place mixture into blender and blend carefully till smooth.
2. Pour liquid into saucepot, bring to a simmer and whisk in the butter. When butter has dissolved season sauce with salt and lime juice.
3. Strain sauce and keep warm till time to serve.
4. Drizzle chipotle sauce around chicken and enjoy.