

CHICKEN WITH CHOCOLATE SAUCE

Serves: 4 people
Prep Time: 30 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles or at www.terracehilloliveco.com*

- 4 Chicken breasts
- 1 tbsp “***Cowboy Steak Rub***” ***BBQ seasoning***
- Olive oil
- ½ lbs Green asparagus, thin, ends trimmed off
- 4 oz. Parmesan cheese, grated
- 1 each Shallot and garlic clove, finely chopped
- ½ cup ***Vina Robles Syrée***
- 1 cup Beef stock
- 1 Bay leaf
- 2-3 tbsp ***80% dark chocolate, in pieces***



Directions

1. Open a bottle of ***Vina Robles Syrée***, and pour yourself a glass!
2. Preheat oven to 400 degrees. Season chicken with the ***Cowboy Steak Rub***. Heat up olive oil in a sauté pan and sear chicken on both sides for about 2 minutes. Place chicken on a baking sheet.
3. Divide asparagus evenly over chicken breasts and sprinkle with Parmesan cheese. Bake chicken for approximately 18-20 minutes. Make sure chicken is cooked thoroughly but is not dry.
4. In the same pan, sauté onions and garlic until soft. Deglaze with wine and let simmer for about 2 minutes. Add beef stock and bay leaf and bring to a boil. Reduce liquid to approximately ¾ cup. Add chocolate and stir until melted. Sauce should have a syrupy consistency. If it is too thick, add a little bit of wine or beef stock. Season to taste with salt and pepper and keep sauce warm.
5. Serve chicken on warm plates and drizzle with chocolate sauce. Enjoy with the rest of the ***Vina Robles Syrée***.

Hints

- Serve with rice, mashed potatoes or pasta.
- Substitute chicken with duck breast or venison loin.