

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 Thin green asparagus, ends trimmed off
- 4 oz. Parmesan cheese, grated
- 1 each Shallot and garlic clove, finely chopped
- ½ cup ***Vina Robles 2007 Syrée***
- 1 cup Beef stock
- 1 Bay leaf
- 2-3 tbsp ***80% dark chocolate, in pieces***



Directions

1. Open a bottle of ***Vina Robles 2007 Syrée***, and pour yourself a glass!
2. Preheat oven to 400 degrees. Season chicken, heat up olive oil in a sauté pan, and sear chicken on both sides for approx. 2 minutes. Place chicken on a baking sheet.
3. Divide asparagus evenly over chicken breasts, and sprinkle with Parmesan cheese. Bake chicken for approx. 18-20 minutes; make sure chicken is cooked all the way through, but is not dry.
4. In the same pan; sauté onions and garlic until soft, deglaze with wine, let simmer for approx 2 minutes, add beef stock and bay leaf. Bring to a boil, and reduce liquid to approx. ¾ cup. Add chocolate, and stir until melted. Sauce should have a syrupy consistency; if too thick add a little bit of wine or beef stock. Season to taste with salt and pepper, keep sauce warm.
5. Serve chicken on warm plates, drizzle with chocolate sauce, and enjoy with the rest of the ***Vina Robles 2007 Syrée***.

Hints

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

Nick de Luca’s “**Winemaker’s Choice of the Month**” for September 2011:

Vina Robles 2007 Syrée

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
an unusual and special main course. Delicious!