

Chicken with White Wine Basil Sauce

Serves 2

Ingredients

1 tablespoon olive oil

1 pound chicken tenders cut into 2-inch pieces

2 green onions, sliced white part only

1/2 cup dry white wine

1/4 cup heavy cream

5 fresh basil leaves, chopped fine

salt and pepper to taste

Directions

Heat a large skillet or wok over high heat for 2 minutes. Add the oil and chicken and sauté for 2 minutes. Add the onions and sauté one more minute. Add the wine and simmer for 1 minute. Add the cream and basil and simmer for 1 minute/ Season with salt and pepper and serve.