

# FUMÉ BLANC

## *Citrus Poached Chicken Breast*

*Dry Creek*  
VINEYARD

- ◆ 4 EACH chicken breasts, boneless & skinless
- 1 EACH yellow onion, finely sliced
- 1 TBL garlic, minced
- 1½ CUPS Dry Creek Vineyard Fumé Blanc
- 1½ CUPS chicken broth, low sodium
- 2 EACH limes, zest the skin, peel & segment the fruit
- 2 EACH lemons, zest the skin, peel & segment the fruit
- 1½ TSP black pepper, freshly ground
- 4 TSP kosher salt
- ½ POUND fettuccine, blanched and shocked
- ¼ CUP Italian parsley, chopped
- ¼ CUP butter

◆ **METHOD** In a 4-quart stainless steel pot on medium heat add the olive oil and onions and cook for about 10 minutes. Increase the heat and add garlic, once you start to get a little caramelization on the onions deglaze with the wine and chicken broth. Add the zest of the citrus, 1 teaspoon of black pepper and 3 tsp of kosher salt to the mixture and bring to simmer. Add the chicken and bring back to a simmer, do not let it boil. Cook the chicken for 12 to 14 minutes. To make the salsa combine the citrus segments, parsley, ½ tsp of black pepper, and 1 tsp of kosher salt. Remove the chicken and hold in a warm oven. Place the pasta in the cooking liquid and add the butter. Stir around until the butter is melted. Place in a deep bowl, top with the chicken and top the chicken with the citrus salsa.