



Recipe to pair with Zefina Winery Sangiovese:

MEDITERRANEAN CHICKEN

This flavorful dish is surprisingly simple to prepare, and can usually be made with ingredients you keep on hand. Serves 4.

What you'll need:

- 4 boneless, skinless chicken breast halves
- 6 tablespoons butter, room temperature
- 1 green onion, finely chopped
- 3 cloves garlic, crushed
- 1 teaspoon sage
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon lemon juice

How to prepare:

First, combine butter, green onion, garlic, sage, salt, pepper, and lemon juice in a food processor and blend until smooth. Next, pat chicken breasts dry with a paper towel and spread the butter mixture on one side of the breasts. Place chicken in pan heated to medium-high temperature (butter mixture-side down) and fry 8-10 minutes. Spread the remaining mixture on the chicken while it is still in the pan. Turn the chicken over and fry for another 8-10 minutes, or until chicken is fully cooked. Serve immediately with French bread and green beans baked with almonds and butter.