



The Winery at Versailles

WineryatVersailles.com
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Recipes from the Winery Kitchen

ALMOND CHICKEN

3/4 cup Chardonnay
1 lb. boneless skinless chicken breast halves
1/4 cup extra virgin olive oil
1/2 cup each sliced green onions and sliced almonds
1 envelope Italian salad dressing mix

Wisk together the wine, olive oil, and salad dressing mix in small bowl . HEAT 1/4 cup of the dressing mixture in large skillet on medium heat. Add chicken: cook until cooked through and brown on both sides. ADD remaining dressing mixture, onions, and almonds. Cook 4 minutes stirring constantly. Serve over hot cooked pasta.

Delicious with Viognier or Pinot Auxerrois

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