



Chicken with port and pine nuts



Serves 4/5



25 mins

Ingredients

- 1 kg of Lusiaves chicken breast
- 300 ml of port wine
- 2 teaspoons of Muscovado sugar
- 200 ml of cream
- 25 g of butter
- 70 g of pine nuts
- Garlic powder
- Salt
- Black pepper

Cooking Instructions

We'll start by preparing the chicken, cutting the chicken breast into thick strips and then into cubes. Season with quite a lot of salt, as the port wine is very sweet, with black pepper and finally with the garlic powder. Mix everything well so that it is well seasoned. Now add a little port wine, not too much, just enough to give colour to the chicken and let it marinate for 10 minutes. While the chicken marinates, put the pine nuts in the oven, just long enough to toast them, around 6 mins. Melt the butter in a frying pan over a high heat and fry the chicken, just so that it is cooked and golden on the outside. Once the chicken is golden, remove it immediately and, in the same pan and keeping the heat high, pour in the port wine, and when it boils add the muscovado sugar, mix and allow to boil again, lower the heat and add the chicken. The port wine should cover almost all the chicken, if necessary, add a little more. Simmer over a medium-low heat for around 15 minutes, the wine reduce by half. Finally, add the cream and mix all very well, leaving it to boil and adding the pine nuts.