Real Food
Weekday Dinner

Limoncello Chicken

Ingredients:

- 6 boneless skinless chicken breasts, filets pounded thin
- 4 tbsps. of butter
- 2 tbsps. of extra virgin olive oil
- 1 cup chicken stock
- 1/4 cup limoncello (lemon liqeur)
- 1 lemon
- 1 cup flour (for dredging)
- ¼ salt and pepper
- Fresh Basil

Directions:

- Put flour in plate, then add grated cheese and mix
- Add a salt and pepper
- Add oil olive and butter to frying pan
- Flour you chicken and then add to the pan
- Cook over medium heat until both sides are golden brown
- Slice your lemon, add to pan and cook
- Add chicken stock and limoncello to pan
- Cook for 5 minutes more to thicken slightly and plate
- Chopped basil, add to pan for 1 minute
- Remove lemon slices and place on top of chicken
- Top with sauce and basil
Roasted Confetti Corn

Ingredients:
- 6 ears of corn (yellow and white)
- 2 tbsps. of butter
- 2 tbsps. of extra virgin olive oil
- 1 red onion
- 2 orange bell peppers
- 1 cup of grape tomatoes
- 1 cup of raisins
- 2 tbsps. of minced fresh chives

Directions:
- Slice corn off the cob
- Chop onion
- Slice peppers, remove seeds
- Slice tomatoes in halves
- Heat butter and olive oil over medium heat in a large sauté pan.
- Add the onion and sauté for 5 minutes, until the onion is soft.
- Stir in the bell pepper and sauté, then add tomatoes for 2 more minutes
- Chop chives then add to pan
- Add corn and mix
- Put corn mixture into a roasting pan, put in 400 oven for 15-20 minutes
- Once slightly browned on top, remove and serve