


Tied for 3rd Place

Curry-crusteD chicken with macadamia-Brie sauce

Michael Watz, Levy Restaurants

Yield: 4 servings

Chicken breast halves, airline cut, wing bone attached, 7-Oz	4 each
Salt	1 tsp
White pepper	1/2 tsp
Curry powder	1/2 C
Olive oil	1/2 C
Butter, softened	1/4 Lb
Shallots, finely chopped	1 TBS
Crimini mushrooms, quartered	1/2 Lb
Macadamia nuts, quartered	1/4 Lb
Brie cheese, rind removed	10 Oz
Dry vermouth	1/2 C
Chicken broth	1/2 C
Fresh thyme, chopped	1 TBS
Sautéed spinach 	2 C

Fresh chives, trimmed 12 each

Fresh thyme sprigs 4 each

1. On a flat surface, lightly pound chicken breast with a meat mallet to 1/4-inch thickness, and season with salt and white pepper. Place curry powder on a flat plate and coat skin side only of chicken evenly with curry, shaking any excess off.
2. Heat olive oil in a large skillet over medium heat. Add chicken breasts, skin side-down, taking care not to crowd skillet. Sauté until curry-crusteD side is evenly seared, turning once continue to sauté second side until the chicken is fully cooked, about 10 minutes.
3. Remove chicken from skillet, place in a warm area and lightly cover with foil. Drain oil from sauté pan. Add butter to skillet. Add shallots, crimini mushrooms and macadamia nuts and sauté for 3 to 4 minutes over medium heat.
4. Add Brie, dry vermouth, chicken broth, and thyme; simmer over low heat until sauce has reduced and thickened.
5. In the center of 4 decorative serving platters, arrange 1/2 cup of sautéed spinach in center of each platter. Arrange a chicken breast on an angle, partially covering mound of spinach. Serve.

Sautéed spinach

Yield: 4 servings

Spinach leaves, stems trimmed	4 C
Olive oil	2 Oz
Salt	1/2 tsp
White pepper	1/4 tsp
Red onions, thinly sliced	1/3 C

1. Lightly wash spinach, allowing most of water to drain off.
2. Heat a large skillet over medium heat. Add olive oil and spinach leaves. Season with the salt and white pepper.
3. Add red onions, turn the spinach lightly using a pair of tongs. Gently turn, allowing spinach to lightly wilt but not over cook. Remove from pan and reserve, warm.