



## **Chicken with Cilantro Pecan Pesto Cream Sauce** By Chef Kristina Jones of KitchAcademy

### Pesto

1 bunch cilantro  
1 cup spinach  
½ cup pecans  
¼ cup parmesan cheese  
2 cloves of garlic  
6 oz olive oil  
salt and pepper to taste

In a food processor, combine cilantro, spinach, pecans, parmesan, and garlic.  
Pulse 3-5 times.  
Turn on, and slowly add olive oil.  
Season to taste with salt and pepper.

\*You can freeze the leftover pesto on ice cube trays to use again at a later time.

\*Pesto can be tossed with pasta noodles.

\*Pesto could be used as a dip after adding sour cream or as an aioli on sandwiches after adding mayonnaise.

### Chicken and Cream Sauce

2 # chicken breast or thigh  
6-8 oz mushrooms, sliced  
1 loaf sourdough bread  
10 oz vegetables (optional) cooked to your liking  
Cooking oil  
16 oz heavy cream

Preheat the oven to 350°F. Season the chicken with salt and pepper.

Heat 2 tablespoons of oil in a large oven-safe pan over medium-high heat.

Sear chicken on one side until golden brown, about 2-3 minutes.

Flip and finish in the oven, baking for 15-30 minutes, depending on the thickness of the chicken.

In another pan, heat 2 tablespoons of oil over medium heat. Add in mushrooms. Season with salt and pepper. Sauté until liquid starts to come out of mushrooms. Add in cream. Bring to a simmer. Turn heat down to medium-low and let simmer until thick.

Once thick, stir in 2 tablespoons of pesto.

Slice the bread into ½" thick slices. Brush with olive oil and season with salt. Toast in the oven for about 5 minutes.

Serve sauce over chicken with vegetables and bread on the side.