



### Seared Chicken Scaloppini with Saffron Cream Sauce

2 tblsp	olive oil
1	chicken cutlets (scaloppini)
2	shallots, sliced
1	clove garlic, minced
1 ½ cups	chicken broth
¼ tsp	saffron threads
½ cup	<b>HACO Cream Sauce</b>
¾ tsp	salt
¼ tsp	freshly ground black pepper

#### For preparation

- Warm the olive oil in a large skillet over high heat. Season the chicken. Cutlets with salt and pepper. Cook the chicken until golden and cooked through, about 2 to 3 minutes per side. Transfer the chicken to serving plate and tent with foil to keep warm. Turn the heat to medium, add the shallot and the garlic and cook until tender, about 2 minutes.
- Add the chicken broth and saffron threads bring to a simmer and reduce for 10 minutes.
- Sprinkle with parsley and serve immediately.

#### For the sauce

- Add the **HACO Cream Sauce**, salt, and pepper. Stir to combine and simmer for 1 minute to blend the flavours. Pour the sauce over the chicken.



**Haco** *swiss*