



Ingredients:

- 1 (8 oz.) chicken breast
- 3 artichoke hearts
- 8 pearl onions
- 1 stalk green onion, diced
- 1/2 oz. Madeira wine
- 1/2 cup cream

To Prepare: Dredge the chicken in flour. Place in pan and saute' with artichoke hearts and pearl onions for 1-3 min. Reduce heat to med. Deglaze pan with wine; let it reduce by half. Add the cream. Let it reduce until the sauce coats the back of a spoon. Serve chicken with sauce drizzled over it.