

French Onion Baby Chicken

With basic ingredients and a warm oven you can make this mouth-melting recipe with a nice presentation. French Onion Baby Chicken is best served in hotels and casual dining. For best results use: Goody chicken stock.

 Serving 2



Ingredients

baby Chicken breasts	600 g
onions, medium	100 g
Goody chicken stock	150 g
reduced balsamic vinegar	210 g
Italian seasoning	5 g
butter	20 g

Instructions

- Season the baby chicken with Italian seasoning, salt and olive oil
- In a cast iron skillet, put the butter, then the onion slices, and stir until caramelized
- Add balsamic vinegar and Goody chicken Stock
- In another frying pan, grill the chicken until golden brown
- Add the chicken to the caramelized onions and leave it until it becomes soft .
- Finish it in oven