



Chicken Ranch Dijon

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Easy and delicious chicken dish The tangy sauce flavors the whole dish if desired Serve over angelhair pasta and a green vegetable green beans are a good choice

Ingredients

- - 4 skinless
- boneless chicken breast halves - trimmed and pounded thin - salt and ground black pepper to taste - ? cup butter - $\frac{3}{4}$ cup ranch dressing - $\frac{1}{2}$ cup Dijon mustard - ? cup dry white wine - 10 ounces angel hair pasta - 1 tablespoon chopped fresh parsley
- or to taste

Instructions

1. Bring a pot of lightly salted water to a boil and set heat to medium-low; keep the water at a low boil while you complete remaining steps. Sprinkle chicken breasts with salt and black pepper. Melt butter in a skillet over medium heat and cook chicken breasts in the hot butter until browned and no longer pink inside
2. about 8 minutes per side. Transfer chicken to a platter
3. cover loosely with aluminum foil
4. and keep warm. Whisk ranch dressing and Dijon mustard together in a bowl. Pour white wine into skillet; scrape and dissolve any browned bits of food in the bottom of the skillet into wine. Whisk ranch dressing mixture the skillet
5. reduce heat to low
6. and bring sauce to a simmer. Cook angel hair in the boiling water
7. stirring occasionally
8. until cooked through but firm to the bite
9. 4 to 5 minutes. Drain pasta and toss lightly with ranch sauce. Divide pasta between 4 serving plates and top each serving with a chicken breast. Spoon remaining sauce over chicken breasts and sprinkle with parsley.