



## Chicken and Red Wine Sauce

Jacob · 28/09/2024



### Prep Time

55 mins

### Difficult

Medium

### Servings

12

### Description

A simple chicken and red wine recipe with a tasty sauce made from brown sugar garlic paprika salt and pepper Everything balanced together makes this dish comforting and yummy Braised chicken breasts brazenly good taste

### Ingredients

- - 1 tablespoon olive oil - 1 tablespoon minced garlic - 3 pounds skinless
- boneless chicken breast halves - 1 tablespoon paprika - 1 cup brown sugar - 1 cup red wine - salt and pepper to taste

### Instructions

1. Heat oil in a large skillet over medium-high heat. Cook garlic in oil until tender. Dotdash Meredith Food Studios Place chicken in the skillet
2. and cook for about 10 minutes on each side
3. until no longer pink and juices run clear. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Drain oil from the skillet. Sprinkle chicken with paprika and brown sugar. Dotdash Meredith Food Studios Pour red wine around chicken. Cover and simmer
4. 15 to 20 minutes; lightly baste the chicken with wine sauce while cooking. Season with salt and pepper. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Note You can also use one whole chicken
5. cut up
6. for this dish
7. or 3 pounds of any chicken pieces you like.