



Recipe provided by Niels Kjeldsen

### **Grilled Tarragon Chicken with Paprika/Bacon sauce.**

4 Boneless chicken breast.  
Tarragon, salt/pepper.

#### **Sauce;**

2 oz. diced bacon  
1 oz fine diced white onion  
1Tbsp. sweet paprika  
1 heaping tsp. tomato paste  
4 cups chicken stock  
4 oz Heavy cream

1 oz melted butter or margarine mixed with 1 oz of flour (to thicken the sauce)

#### **Method**

Season chicken on both sides with herbs and seasoning and grill until done (10-12 min )

1. In a skillet cook bacon and onion.
2. Add tomato pure' and stir.
3. Add paprika but do not roast or the paprika will turn bitter.
4. Add chicken stock and cream.
5. Bring to a simmer and add the flour and butter mixture to thicken. Cook for 10-12 min. and season to taste.
6. Pour over chicken breast and serve with rice and your choice of grilled vegetables.