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Balsamic Chicken with Pesto Gravy & Bitter Greens
Recipe courtesy of Rachael Ray

- 2 chicken breasts
- 2 tablespoons balsamic vinegar
- 2 tablespoons extra-virgin olive oil (EVOO)
- Salt and freshly ground black pepper
- 3 bunches arugula, thoroughly washed
- Juice of 1/2 lemon
- Parmigiano Reggiano shavings
- 2 tablespoons butter
- 1 tablespoons all-purpose flour
- 1 1/2 cups chicken stock
- 1/3 cup heavy cream or half-and-half
- 1/4 cup homemade or store-bought pesto

Heat a large skillet over high heat with a little drizzle of EVOO. Place chicken breasts between two pieces of plastic wrap. Using the bottom of a heavy pot or small sauté pan, give each chicken breast a good smack to make them even thinner. Peel back the top layer of plastic wrap and drizzle the balsamic vinegar over top and season with a little salt and pepper.

Transfer the chicken to the hot sauté pan, seasoned-side down, and cook on each side for about 2 minutes.

While the chicken is cooking, combine the arugula, with the juice of half a

lemon, a drizzle of EVOO and a little bit of salt in a bowl. Remove chicken from the skillet and reserve on a plate while you make the sauce.

To the sauté pan add butter and melt. Add flour and cook for about a minute or so. Whisk in chicken stock and cream and bring up to a simmer to thicken. Remove from heat and add the pesto to the skillet. Stir to combine. Pour pesto gravy over the chicken and then top with the arugula. With a peeler shave some Parmigiano over the greens, season with a little salt and pepper and toss to coat.