



Smoked Chicken with Sautéed Mushrooms

Recipe by Stephen Pavy

Serves: 8 (Main portions)

Serve with Joseph Phelps Vineyards Fogdog Pinot Noir

1 cup Olive Oil
½ cup Red wine vinegar
½ cup Stone ground mustard, Dijon style
4 oz. Vegetable oil or olive oil
24 Slices Potato, medium size, sliced thin
2 lbs. Mushrooms, sliced and sautéed separately in a few tablespoons of butter
8 oz. Mesclun
4 oz. Enoki mushrooms
8 Lightly smoked chicken breasts

Whisk together olive oil, red wine vinegar, and mustard to make vinaigrette. Use as required.

Heat oil in a frying pan. Add potatoes and cook for 3 - 4 minutes. Add mushrooms (already sautéed earlier) and continue to cook for 3 -4 minutes. Pour a little of the mustard vinaigrette and coat mushrooms and potato slices.

Lightly toss salad leaves with vinaigrette.

Steam chicken breasts to warm and slice into quarters.

Arrange salad leaves and then place enoki mushrooms on tossed, dressed salad leaves at the rear of the plate. Place sautéed potato and mushrooms down the middle of the plate. Place steamed chicken breasts on sautéed vegetables. Dress lightly with mustard vinaigrette.