



Recipe and photo provided by  
Grand Hyatt Denver

## 1876 Roasted Rocky Chicken Breast

### FOR THE CHICKEN:

4 ea. chicken breast airline

### PROCEDURE:

Season chicken breast with salt and pepper

Sear in sauté pan until both sides are caramelized

Place in 350-degree oven for 10-12 minutes

### FOR THE VEGETABLE FRICASSEE:

2 ea. carrot, diced

2 ea. celery, diced

1 ea. celery root, diced

2 ea. parsnip, diced

1 bunch parsley, chopped

8 ea. basil leaves, chopped

5 ea. sage leaves, chopped

5 thyme leaves, chopped

1 C roasted chicken broth

### PROCEDURE:

Combine vegetables and sauté on medium-high heat until caramelized and season with salt and pepper

Deglaze the vegetables with roasted chicken broth

Finish with a pinch of combined herbs and 1 T. cold butter