***Chicken Navarin***

***¼ cup parsley***

***¼ cup thyme***

***¼ cup rosemary***

***2ea bay leafs***

***2 tablespoons black peppercorns***

***2 cups white wine***

***2 tablespoons olive oil***

***1ea tomato- deseeded and diced***

***1 cup chicken demi***

***6oz chicken breast***

***4oz snap peas***

***2ea radish-blanched***

***4oz fingerling potato-blanched, halved***

***2ea shallots-Julian***

***2 tablespoons Cornstarch and h2o (slurry)***

1. **Preheat oven to 425**
2. **Marinate chicken in white wine with bay leafs, peppercorns, and half the thyme**
3. **In a sauce pan and chicken demi and white wine marinate in pan and reduce**
4. **Add remaining herbs and tomato**
5. **Season with salt & pepper and tighten with a slurry**
6. **Sear chicken breast in olive oil and bake in oven till done**
7. **In a sauté pan sear pot, radish, shallots, and snap peas…season with s/p**