



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

CHICKEN WITH BALSAMIC VINEGAR SAUCE

RECIPE 67/98

What you will need:

2 kg boneless chicken, diced

2 medium onions, chopped

200g carrots, peeled, sliced

3 tbsp butter

150ml Morgenster Balsamic Vinegar

Salt and pepper to taste

How to prepare:

Melt butter in a large frying pan and brown chicken over medium heat (10 – 15 minutes).

Remove chicken from the pan and add onion and carrots and cook, covered, until soft.

Return the chicken to the pan.

Add the vinegar and season with salt and pepper.

Cover and cook for a further 20 – 25 minutes.

Serve with Spinach/Rocket Salad.



Recipe supplied by The Star, Angela Day.

Henry Kotze, Morgenster Wine Maker suggests pairing our Nu Series Sangiovese 2014 with this Morgenster Recipe.



FLOS*
OLEI
2014 | **MORGENSTER**
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE