



Petit Manseng Chicken & Green Beans

4 boneless chicken breasts
2 cloves fresh-pressed garlic
2 tablespoons butter
1 cup Maggie's 2015 Petit Manseng wine
Olive oil
Fresh green beans
Sliced almonds

Melt the butter in a large skillet over medium-high heat. Cook and stir garlic in the butter until tender. Add four boneless chicken breasts and 1 cup Maggie's 2015 Petit Manseng wine. Cook on medium heat until wine evaporates and a brown coating appears on chicken. Place chicken on side of skillet to keep warm. Re-glaze pan with a little olive oil. Stir fry the green beans until coated with olive oil until tender. Sprinkle green beans with slivered almonds. Serve with a baked potato.