

Hollandaise Chicken

- bacon or pancetta
- butter
- onions, sliced
- chicken tenderloin, or strips of boneless chicken breast
- salt
- pepper
- flour
- [Hollandaise sauce](#) ^[1]
- sliced tomatoes
- baby spinach leaves
- Chopped fresh basil and/or parsley

Cut the bacon into half-length strips; or, if using pancetta, dice it. Fry up the bacon/pancetta and drain.

Over medium heat, melt a little butter. Add the onions to the butter.

Pound the chicken with a mallet, to soften. Salt and pepper each piece, and coat with flour.

Cook the chicken in the butter until done.

Meanwhile, start making the Hollandaise sauce.

Once the chicken is cooked, add the tomatoes, spinach leaves and herbs. Add more salt and pepper to taste. Cook a couple minutes more.

Plate the chicken, and pour the Hollandaise sauce over.

Serve immediately with [rice](#) ^[2] or [noodles](#) ^[3].

Preparation time: 40 minutes

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