

Turkish Pistachio Chicken

- chicken tenderloin
- extra virgin olive oil
- fresh lemon juice
- salt
- pepper
- butter
- flour
- crushed pistachios
- pine nuts
- dried cranberries
- minced shallot
- white wine
- powdered tumeric
- sugar
- minced fresh tarragon

Marinate the chicken overnight in olive oil, lemon juice, salt and pepper.

Heat a cast iron skillet over medium heat until hot. Melt butter.

Just before cooking, dredge the chicken in flour.

Toss the chicken, pistachios, pine nuts, dried cranberries and minced shallot into the pan.

Cook, but do not overcook, the chicken.

Remove the chicken et cetera from pan to a serving bowl, but do not scrape. Return pan to heat, and deglaze the pan with white wine.

Stir up the bits from the pan with a fork, and stir the wine to thicken and to cook off the alcohol. Add lemon juice, tumeric, salt, pepper, sugar and tarragon to taste.

Pour the sauce over the chicken, stir and serve.

Serve with [rice](#) [1].

Preparation time: 30 minutes (start the day before)

– [Subscriptions \(1\)](#)

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[1] <http://kitchen.unseelie.org/.225>