

Chicken with Pimento Cream

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Ingredients:

- 4 chicken breast in halves
- 2 garlic cloves
- ½ small onion in quarts
- 3 pimentos in strips
- ½ small onion finely chopped
- 1 cup heavy cream
- 1 Philadelphia cream cheese
- 1 teaspoons granulated chicken bouillon
- 2 tablespoons of cooking oil
- salt and pepper to taste
- water as necessary

In a pot with water cook the chicken with the onion in quarts, the garlic cloves and salt. In a skillet saute the onion and the pimentos seasoned with the chicken bouillon, salt and pepper. Add the cream and the cream cheese and combine very well. Pour the peppers and cream into a blender and blend until creamy. Serve the chicken halves with the cream on the top. This dish go well served with rice or mashed potatoes.