



Tarragon and Grape Chicken

- 4 medium skinless, boneless chicken-breast halves (about 1 ¼ lbs)
- ¼ teaspoon coarsely ground black pepper
- ½ teaspoon salt
- 1 teaspoon olive oil
- 2 teaspoons margarine or butter
- 3 medium shallots, minced (about 1/3 cup)
- ¼ cup dry white wine
- ¼ cup chicken broth
- ¼ cup half-and-half or light cream
- 1 cup seedless red and/or green grapes, each cut in half
- 1 tablespoon chopped fresh **tarragon**

Sprinkle chicken with pepper and ¼ teaspoon salt. In nonstick 12-inch skillet, heat olive oil over medium-high heat until hot. Add chicken and cook 6 minutes. Reduce heat to medium; turn chicken over and cook 6 to 8 minutes longer, until juices run clear when thickest part of breast is pierced with tip of knife. Transfer chicken to platter; cover with foil to keep warm.

In same skillet, melt margarine over medium-low heat. Add shallots and ¼ teaspoon salt and cook, stirring, 3 to 5 minutes, until tender and golden. Stir in wine; cook 30 seconds. Stir in chicken broth, half-and-half, grapes, and tarragon. Return chicken to skillet; heat through.

Serves 4.