



## *Berry Glazed Roasted Chicken*

Ruby red Frappato is the ideal sip with roasted meat dishes, like this roasted chicken with spiced blueberry & blackberry glaze.

### **Ingredients:**

#### *Roasted Chicken:*

2 chicken breasts preferably boneless with skin, about 3 pounds  
Salt and pepper  
Mixed baby salad greens  
Chervil sprigs for garnish

#### *Berry Glaze:*

1/2 cup cold water  
1 tablespoon cornstarch  
1/2 cup white sugar  
1/4 cup balsamic vinegar  
1/2 cup blackberries  
1/2 cup blueberries

### **Directions:**

Preheat oven to 400 degrees.

Cover the chicken breasts generously with salt and pepper, and roast the chicken for 20 minutes, until the skin is crispy and golden.

While the chicken is roasting, prepare the glaze. In a small saucepan combine water and cornstarch with a whisk. Turn the heat to medium. Add sugar, balsamic vinegar, and berries. Mash some of the berries and stir over medium heat until the mixture thickens, about 4 minutes. When thick, keep warm over low heat.

Prepare a serving platter or individual plates by adding the salad greens, then slice the chicken on the diagonal and place on top of the greens. Decoratively add some of the glaze on top of the chicken, serving the remaining glaze on the side. Garnish the chicken with a few sprigs of Chervil. Makes 2 servings.



**WINES of SICILIA DOC**  
EXPLORE A MOSAIC OF FLAVORS