**Chicken Tarragon**

Ingredients:

* ¼ cup Butter
* 2 TBSP Olive oil
* 2 lbs. chicken breasts, cut into quarters or bite sized pieces
* Salt
* Pepper
* 4 finely chopped shallots or scallions
* ½ cup white wine
* 2 TBSP tarragon
* 2 TBSP chopped fresh parsley

Instructions:

* Combine **butter** and **olive oil** in large skillet and warm on medium or medium-high heat.
* Add **chicken**, skin side down (if skin is left on), and brown. Then turn over and brown top side. This should be about 10 minutes.
* Add **salt**, **pepper** and **shallots**/**scallions**.
* Lower heat, cover pan, and simmer for 15-18 minutes.
* Remove cover and add **wine**, **tarragon** and **parsley**.
* Turn chicken several times, until covered.
* Cook briskly for 4 minutes.

Bon appetit!