



Poached Chicken Salad with Apples, Brie, Pistachios and Spring Greens and Olema Chardonnay Sonoma County

Olema Chardonnay makes the perfect partner for the fresh flavors of apples and lemon zest paired with creamy brie in this sophisticated take on chicken salad.

Serves 8

To Poach Chicken:

Ingredients

4 lbs. boneless, skinless chicken breasts
12 c. water
juice of 2 lemons (zest lemon and reserve for later)
2 Tbsp black peppercorns
6 Turkish bay leaves
1 leek, washed
2 celery ribs, smashed
4 garlic cloves, smashed
8 green onion tops, white and light green parts reserved
4 thyme sprigs
6 tarragon sprigs
2 Tbsp kosher salt

Combine all ingredients above in an 8-quart pot. Bring to a simmer and simmer for 5 minutes. Add the chicken to the poaching liquid and bring back to a slow simmer. Poach the chicken for approximately 10 minutes. Remove from heat and allow the chicken to rest in the poaching liquid another 10 minutes. Remove the chicken from the liquid and refrigerate until completely cool.

For Salad:

Ingredients

1 c. mayonnaise
½ c. plain Greek yogurt
2 Tbsp. lemon juice
2 tsp. Dijon mustard
¼ c. tarragon, roughly chopped
2 tsp. poppy seeds
2 lemons, zest of
4 lbs. chicken, poached (from above), diced small
8 green onions, white and light green parts, sliced
2 Granny Smith or Golden Delicious apples, diced small
4 celery ribs, diced small
salt and black pepper to taste

Combine the above ingredients in a medium bowl. Mix to thoroughly incorporate and set aside.

**Ingredients**

1 baguette, sliced on a long bias, ½” thick
extra virgin olive oil, as needed
1 lb. spring greens
8 oz. brie, sliced into cubes
½ c. shelled unsalted pistachios crushed
extra virgin olive oil, as needed
fresh lemon juice, as needed
salt and black pepper to taste

Preheat a broiler and drizzle the baguette slices with olive oil and season with salt and pepper. Broil the slices until they are well browned. Top the toasted baguette with the chicken salad. Serve with the spring greens, topped with the brie, pistachios, and drizzled with olive oil and lemon juice. Accompany the salad with the 2012 Olema Chardonnay Sonoma County.