

FREE RANGE CHICKEN BREAST

Black Truffle Sauce

(Serves 4) EASY ★★☆☆ TIME: 40mins



METHOD

1. Season chicken breast with salt and pepper.
2. Add oil in a pan and pan sear chicken, skin side down, for 3 to 4 minutes till golden brown.
3. Flip the chicken over and place pan in the oven for 5 minutes.
4. Heat black truffle sauce in a small pot. Keep stirring till it boils gently.
5. Remove pan from the oven and let it rest for another 5 minutes before serving.

INGREDIENTS

Free-Range Chicken Breast	4 pcs
Black Truffle Sauce	100ml
Corn Oil	60ml

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!



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