



Creamy Chicken Piccata

PAIR WITH HIGHLAND MANOR WINERY'S
SEVVAL BLANC



Ingredients

- 1 1/2 pounds boneless, skinless chicken thighs
- Kosher salt and freshly ground black pepper, to taste
- 5 1/2 tablespoons all-purpose flour, divided
- 1 tablespoon canola oil
- 1 tablespoon unsalted butter
- 1 1/4 cups chicken stock
- 1/4 cup Seyval Blanc
- 3 tablespoons freshly squeezed lemon juice
- 2 tablespoons heavy cream
- 2 tablespoons chopped fresh parsley leaves
- 1/4 cup capers, drained

Directions

1. Season chicken with 1 teaspoon salt and 1/2 teaspoon pepper. Dredge chicken in 4 tablespoons flour until evenly coated.
2. Heat canola oil and butter in a medium skillet over medium heat.
3. Working in batches, add chicken to the skillet in a single layer and cook until golden brown and cooked through, reaching an internal temperature of 165 degrees F, about 4-5 minutes per side; set aside. Reduce heat to medium low.
4. Whisk in remaining 1 1/2 tablespoons flour until lightly browned, about 1 minute.
5. Gradually whisk in chicken stock, wine and lemon juice. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 3 minutes. Stir in heavy cream, parsley and capers; season with salt and pepper, to taste. Return chicken to the skillet.
6. Serve immediately.

ORIGINAL
RECIPE
LINK



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Baked Ziti

Instructions

1. Heat the olive oil in a pot over medium heat. Add the garlic and onions and saute until starting to soften, 3 to 4 minutes. Add the ground beef and sausage and cook until browned. Drain off almost all of the fat, leaving a bit behind for flavor and moisture. Add the tomato sauce, tomatoes, Italian seasoning, red pepper flakes and some salt and pepper. Stir, bring to a simmer and simmer for 25 to 30 minutes. Remove 3 to 4 cups of the cooked sauce to a bowl to cool down.
2. Bring a large pot of water to a boil and add some salt. Cook the ziti until not quite al dente.
3. Preheat the oven to 375 degrees F.
4. In a bowl, mix 2 cups of the grated mozzarella, the ricotta, Parmesan, parsley, eggs and some salt and pepper. Stir together just a couple of times (do not mix completely).
5. Drain the pasta and rinse under cool water to stop the cooking and cool it down. Pour it into the bowl with the cheese mixture and toss to slightly combine (there should still be large lumps). Add the cooled reserved meat sauce and toss to combine.
6. Add half the coated pasta to a large casserole dish or lasagna dish. Spoon half of the remaining sauce over the top, then top with half the remaining mozzarella. Repeat with another layer of the coated pasta and the remaining sauce and mozzarella.
7. Bake until bubbling, about 20 minutes. Let stand 5 minutes before sprinkling with chopped parsley to serve.

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Ingredients

- 1 large onion, diced
- 1 pound ground beef
- 1 pound Italian sausage
- Two 14.5-ounce cans tomato sauce or marinara sauce
- One 28-ounce can whole tomatoes with juice
- 2 teaspoons Italian seasoning
- 1/2 teaspoon red pepper flakes
- Salt and freshly ground black pepper
- 1 pound ziti
- 1 1/2 pounds mozzarella, grated
- One 15-ounce tub whole-milk ricotta
- 1/2 cup grated Parmesan
- 2 tablespoons chopped fresh parsley, plus more for sprinkling
- 2 eggs



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HIGHLAND MANOR
WINERY

Winter Wine Pairing guide

Your kitchen, our wine. It's cozy season, and you may be wondering what wines are the coziest! Use this guide to help you plan your weekly meals.

Merlot



Savory & Rich

Pair with Italian meals and savory meats like: Baked Ziti, Roasted Chicken, Beef Steaks, or Pot Roasts.

Chardonnay



Classic & Versatile

This classic, drier Chardonnay can be paired with nearly any winter meal, but goes especially well with seafood, chicken, or pasta.

Sweet & Salty

Use as a sweet treat dessert wine for an after dinner nightcap. Or pair with saltier meals like: Cheesy Pasta, Pinto Beans, Smoked Meats, or casseroles.



Cab Berry

Spicy & Savory

Pair with spicier meals like: Chili, Sausage Soups, Fajitas, or Pork Chops.



Highland Sunset

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