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Source: “Top Secret Restaurant Recipes 2” by Todd Wilbur

Recipe: The Cheesecake Factory Chicken Madeira

## Ingredients:

1 tablespoon olive oil  
4 skinless chicken breasts fillets  
8 asparagus spears  
4 mozzarella cheese slices

## Madiera Sauce

2 tablespoons olive oil  
2 cups sliced fresh white mushrooms  
3 cups Madeira wine  
2 cups beef broth  
1 tablespoon butter  
¼ teaspoon ground black pepper

## Steps:

1. Heat up 1 tablespoon olive oil in a large skillet over medium heat. Cover each chicken breast with plastic wrap then use a mallet to flatten the chicken to about 1/4-inch thick. Sprinkle each fillet with salt & pepper.
2. Saute the chicken fillets for 4 to 6 minutes per side, or until the chicken has browned just a bit. Remove chicken fillets from the pan & wrap them together in foil to keep the fillets warm while you make the sauce.
3. With the heat still on medium, add two tablespoons of oil to the skillet. Add the sliced mushrooms & saute for about 2 minutes. Add the Madeira wine, beef broth, butter, & pepper. Bring sauce to a boil, then reduce heat & simmer for about 20 minutes or until sauce reduces to about one-quarter of its original volume. When the sauce is done it will have thickened & turned a dark brown color.
4. As the sauce is simmering, bring a medium saucepan filled about halfway with water to a boil. Add a little salt to the water. Toss the asparagus into the water & boil for 3 to 5 minutes, depending on the thickness of your asparagus spears. Drop the asparagus in a bowl of ice water to halt the cooking. The asparagus should be slightly tender when done, not mushy.
5. Set oven to broil. Prepare the dish by arranging the cooked chicken fillets on a baking pan. Cross two asparagus spears over each fillet, then cover each with a slice of mozzarella cheese. Broil the fillets for 3 to 4 minutes or until light brown spots begin to appear on the cheese.
6. To serve, arrange one or two chicken fillets on each plate, then spoon 3 to 4 tablespoons of Madeira sauce over the chicken.

Makes 2 to 4 servings