



# MISO CHICKEN WITH WALNUTS AND GRAPES

## INGREDIENTS (PER SERVING)

- 1 4211 Flame-Grilled Breast Fillet
- ¼ cup white miso paste
- ⅓ cup root ginger, grated
- 1 Tbsp. mirin
- 2 Tbsp. rice wine vinegar
- ½ Tbsp. sunflower oil
- 4 small shallots, peeled and sliced
- ¼ cup white wine
- 2 Tbsp. water
- ½ cup walnuts, broken
- 1 Tbsp. butter
- 1 Tbsp. maple syrup
- 7 grapes
- 1 tsp. cilantro or green onion, chopped
- Salt and pepper

## MAKE IT HAPPEN

1. In a large bowl, combine miso paste, ginger, mirin, and rice wine vinegar. Marinate chicken breast for 20 minutes to 1 hour.
2. In a sauce pan, heat sunflower oil. Sauté shallots and chicken for 1 minute each side. Remove chicken.
3. Add white wine, water and salt and pepper to pan. Bring to a low simmer.
4. Add walnuts, butter, maple syrup and grapes until butter melts.
5. Serve the chicken with the walnut butter sauce and top with chopped cilantro or green onion.

*All chicken should be cooked per specifications to an internal temperature of 165°F*

## PRODUCTS TO USE

### USED IN RECIPE:

[4211 Flame-Grilled Breast Fillet](#) >

### OR, USE ANY OF THESE:

[4201 Grilled Breast Fillet, 4 oz.](#) >

[4210 Grilled Breast Fillet, 5 oz.](#) >

[5830 Grilled Breast Cutlet, 3 oz.](#) >

