

Watercress Chicken



4 fresh, bonless, skinless chicken breasts
3/4 cup **BELLISSIMO** chicken base
1/4 teaspoon pepper
2 tablespoons dry sherry OR
2 tablespoons sweet rice cooking wine
1 tablespoon soy sauce
2 bunches watercress, 8 oz trimmed and cut in half
6 green onions, cut in 2-inch pieces

1. Sprinkle chicken with pepper. Spray large nonstick skillet with nonstick cooking spray; place over medium-high heat. Add chicken and cook 3 minutes per side or until browned.
2. Add **BELLISSIMO** base, mirin and soy sause to skillet. Simmer chicken 4 minutes per side or until done (internal temp 170 degrees F). With sloted spoon, transfer chicken to plate; cover and keep warm.
3. Add watercress and green onion to skillet; cover and cook 1 to 2 minutes or until onions are wilted.

Serving suggestion: Place watercress on serving platter or individual plates; arrange chicken on top. Garnish with slices of fresh fruit.

Cheesy Broccoli Soup



12 oz butter
5 oz **BELLISSIMO** chicken base
12 oz flour
2 cups broccoli stems
1 cup carrots, diced
1 cup onions, diced
1 gal water
2 cups broccoli florets
1 qt light cream
16 oz sharp cheddar cheese

1. Melt butter in a heavy pot. Add broccoli stems, carrots, and onions. Saute on medium heat for five minutes.
2. Using a wire ship, stir in water and bring to a boil for one minute. Add broccoli fflorets and chicken base. Simmer for fifteen minutes. Blend in cream and cheddar cheese on low heat. Once cheese is melted, soup is ready to serve.