



SOUTH DOMINION VINEYARD

## *Seyval Blanc paired with Glazed Skillet Chicken*

### Seyval Blanc Notes:

A semi-sweet, crisp white wine with bright notes of citrus, green apple, and honeydew. Refreshing and balanced, it pairs beautifully with summer salads, grilled chicken, and seafood dishes like spicy Thai curry.

### Pairing Recipe:

## **Maple Balsamic Glazed Chicken**

### *Ingredients:*

- 2 lbs chicken breasts, halved
- Salt & black pepper, to taste
- 1 tbsp olive oil
- 2 garlic cloves, chopped
- ½ cup chicken broth
- ½ cup maple syrup
- 2 tbsp balsamic vinegar
- 1 tbsp Dijon mustard
- ⅛ tsp cayenne pepper (optional)
- Chopped parsley (optional, for garnish)

### *Instructions:*

1. Pat chicken dry and season with salt and pepper.
2. In a small bowl, whisk maple syrup, balsamic vinegar, Dijon, and cayenne.
3. Heat olive oil in a skillet over medium-high. Cook chicken 5–6 minutes per side until done. Remove from pan.
4. Lower heat, add garlic, and cook 1 minute. Add broth, scrape up bits, and simmer until reduced by half.
5. Stir in maple mixture. Return chicken and coat in sauce. Simmer 2–3 minutes until syrupy.
6. Remove from heat and garnish with parsley if desired.