GREEK YOGURT PAN SAUCE

Fantastic on chicken, pork or turkey scallopini!

*Jill Yarbrough, Dining Services Test Kitchen Manager*

**Featured Food:** Greek Yogurt

**Yield:** Serves 6

**Ingredients**

- 2 T. Olive Oil
- ¼ c. small diced shallots
- 1 T. minced garlic
- ¼ c. white wine
- 1 c. chicken broth
- 12 oz. can artichoke hearts, drained and quartered
- ½ lemon, juiced and zested
- 8 oz. low fat Greek yogurt
- 2 T. chopped fresh oregano
- salt and pepper to taste

**Preparation**

Heat a sauce pan over medium heat, add olive oil and warm. Add shallots and sauté for three to four minutes making sure not to brown them. Add garlic and sauté for an additional minute.

Deglaze pan with white wine, add chicken broth and simmer until reduced by half. Add artichoke hearts and lemon juice, then heat for two minutes. Remove from heat and stir in the yogurt to make up the sauce. Add fresh oregano and zest from lemon; add salt and pepper to taste.

*Serve sauce with a pan-seared chicken breast, pork cutlet or turkey scallopini.*