

So Long and Good Bye

I would like to thank everyone for the good wishes on my upcoming endeavor. It's with great sadness that I leave after 10 years (2 as a volunteer). I have made many friends here at the senior center and it has been a privilege to have served you all these years. Thanks for the heartfelt wishes.

#### BASIL LEMON CHICKEN

1 ½ lbs of chicken tenderloins  
½ teaspoon salt  
¼ teaspoon black pepper  
2 tablespoons butter  
1 tablespoon olive Oil  
½ cup chicken broth  
3 tablespoons of lemon juice  
½ cup of heavy cream  
2 large basil leaves, thinly sliced  
Cooked angel hair pasta

Sprinkle chicken with salt and pepper. In a large skillet, heat butter and olive oil over medium heat. Brown the chicken on both side, remove from pan.

Add the chicken broth and lemon juice to the pan, stirring to loosen browned bits. Bring to a boil; cook 2-3 minutes until liquid is reduced by half. Stir in cream, basil and thyme, add chicken back in. Reduce heat and simmer; uncovered for 5-6 minutes or until chicken is no longer pink. Serve over hot angel hair pasta.