

Poulet de Provençal

Ingredients:

- 2 teaspoons olive oil
- 1 teaspoon butter
- 2 1/2 tablespoons balsamic vinegar
- 2 teaspoons Dijon mustard
- 3 large cloves garlic, chopped
- 4 (4 ounce) skinless, boneless chicken breast halves, pounded flat
- 1/3 cup chicken stock
- 1 large shallot, chopped
- 2 cups cremini mushrooms, chopped
- 1/3 cup chicken stock
- 1/4 teaspoon herbes de Provence, crumbled
- 1 1/2 teaspoons balsamic vinegar
- salt and ground black pepper to taste
- 2 slices provolone cheese, halved



Directions:

Heat olive oil and butter in a large nonstick skillet over medium heat. Mix 2 1/2 tablespoons balsamic vinegar, Dijon mustard, and garlic in a bowl and stir chicken breast halves into the mixture to coat. Transfer chicken with marinade into the skillet and cook, turning occasionally, until chicken is no longer pink inside, 5 to 8 minutes per side. Transfer chicken to a platter and keep warm.

Pour 1/3 cup chicken stock into skillet and stir to dissolve browned bits of food from the skillet. Cook and stir shallot and mushrooms until mushrooms are tender, about 5 minutes. Stir in 1/3 cup chicken stock, herbes de Provence, and 1 1/2 teaspoons balsamic vinegar. Cook, stirring occasionally, until mushrooms are deep brown in color, about 2 minutes.

Return chicken breasts to pan and top each with 1/2 slice of provolone cheese. Cover skillet and let cheese melt; serve with mushrooms. Bon appétit!



Recipe courtesy of
beutifldrmer @
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Creamy Au Gratin Potatoes

Ingredients:

- 4 russet potatoes, sliced into 1/4 inch slices
- 1 onion, sliced into rings
- salt and pepper to taste
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 2 cups milk
- 1 1/2 cups shredded Cheddar cheese



Directions:

Preheat oven to 400 degrees F (200 degrees C). Butter a 1 quart casserole dish.

Layer 1/2 of the potatoes into bottom of the prepared casserole dish. Top with the onion slices, and add the remaining potatoes. Season with salt and pepper to taste.

In a medium-size saucepan, melt butter over medium heat. Mix in the flour and salt, and stir constantly with a whisk for one minute. Stir in milk. Cook until mixture has thickened. Stir in cheese all at once, and continue stirring until melted, about 30 to 60 seconds. Pour cheese over the potatoes, and cover the dish with aluminum foil.

Bake 1 1/2 hours in the preheated oven.



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Haricots Verts Lyonnaise

Ingredients:

- 16 cups water
- 1 tablespoon sea salt
- 1 1/2 pounds fresh green beans, rinsed and trimmed
- 3 tablespoons unsalted butter
- 1 clove garlic, crushed
- 1 large red onion, sliced in rings
- 1 pinch dried thyme
- 2 tablespoons red wine vinegar
- sea salt to taste
- ground black pepper to taste
- freshly ground nutmeg to taste
- 1 tablespoon finely minced fresh parsley



Directions:

In a large pot bring salted water to a boil. Carefully drop, by handfuls, green beans into boiling water. Return water to a boil for 5 minutes. Immediately drain the beans and plunge them into ice water for 5 minutes. Drain and wrap in a clean cloth; set aside.

In the same pot heat butter over medium heat. Lightly brown the garlic. Remove from heat and set aside for 20 minutes.

Remove the garlic from the butter, and discard it. To the garlic flavored butter add onions and thyme. Cover the pot and braise the onion over medium heat for 5 minutes, or until soft and transparent. Increase the heat to medium-high, uncover the pot and slightly caramelize the onion.

Stir the green beans into the pot. After 1 to 2 minutes, de glaze the pot with red wine vinegar. Season to taste with sea salt, pepper and nutmeg. Sprinkle with parsley.



Recipe courtesy of
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Ratatouille

Ingredients:

- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 2 teaspoons dried parsley
- 1 eggplant, cut into 1/2 inch cubes
- salt to taste
- 1 cup grated Parmesan cheese
- 2 zucchini, sliced
- 1 large onion, sliced into rings
- 2 cups sliced fresh mushrooms
- 1 green bell pepper, sliced
- 2 large tomatoes, chopped



Directions:

Preheat oven to 350 degrees F (175 degrees C). Coat bottom and sides of a 1 1/2 quart casserole dish with 1 tablespoon olive oil.

Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat. Cook and stir garlic until lightly browned. Mix in parsley and eggplant. Cook and stir until eggplant is soft, about 10 minutes. Season with salt to taste.

Spread eggplant mixture evenly across bottom of prepared casserole dish. Sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer with a sprinkling of salt and cheese.

Bake in preheated oven for 45 minutes.



Recipe courtesy of
Lynette Marie @
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Crepes

Ingredients:

- 2 eggs
- 1 cup milk
- 2/3 cup all-purpose flour
- 1 pinch salt
- 1 1/2 teaspoons vegetable oil

Directions:

In a blender combine eggs, milk, flour, salt and oil. Process until smooth. Cover and refrigerate 1 hour.

Heat a skillet over medium-high heat and brush with oil. Pour 1/4 cup of crepe batter into pan, tilting to completely coat the surface of the pan. Cook 2 to 5 minutes, turning once, until golden. Repeat with remaining batter.



Recipe courtesy of
Erin Nesbit@

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Madeleines

Ingredients:

- 2 eggs
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon lemon zest
- 1 cup confectioners' sugar
- 3/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/2 cup butter, melted and cooled



Directions:

Preheat oven to 375 degrees F (190 degrees C). Grease and flour twenty-four 3-inch Madeleine molds.

In a medium bowl beat eggs, vanilla and lemon zest with an electric mixer on high speed for 5 minutes. Gradually beat in the confectioners' sugar. Beat for 5 to 7 minutes or until thick and satiny.

Sift together the flour and baking powder. Sift one-fourth of the flour mixture over the egg mixture, gently fold in. Fold in the remaining flour by fourths. Then fold in the melted and cooled butter. Spoon batter into the prepared molds, filling 3/4 full.

Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until the edges are golden and the tops spring back.

Cool in molds on a rack for 1 minute. Loosen cookies with a knife. Invert cookies onto a rack and cool. Sift confectioners' sugar over the tops or melt semi-sweet chocolate chips and dip the tips in the chocolate. Store in an airtight container.



Recipe courtesy of
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