

STAY SAFE. STAY ENGAGED.

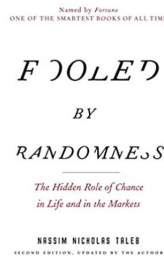
STAYCONNECTED

Book Recommendation

Fooled by Randomness: The Hidden Role of Chance in Life and in the Markets by: Nassim Nicholas Taleb



Recommended by Beth Morretta
Senior Project Manager at ClientWise



Recipe Recommendation

Lemon-Egg Battered Chicken Florentine



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

Serves: 6

12 chicken tenderloins
4 eggs, beaten well
2 tbsp. grated parmesan cheese
2 tbsp. minced parsley
1 lemon, juiced
2 bags fresh spinach
Flour, for dredging
1 cup dry white wine
1 pint heavy cream
Vegetable oil
Salt and pepper

In a medium saucepan over medium heat, reduce wine to 1/2 cup and add cream. Continue to reduce until thickened, about 10-15 minutes. Season with salt and pepper, set aside, and keep warm.

Preheat oven to 350. Season chicken tenderloins with salt and pepper and dredge in flour, shaking off excess. Whisk together eggs, parmesan, and 1.5 tbsp. of parsley. Heat a large skillet to medium heat and add just shy of 1/4 cup of vegetable oil. Dip chicken in egg mixture, allowing some excess to drip off, and fry in oil for 1-2 minutes per side, until just starting to color. Transfer to a sheet pan and bake in the oven for 4-5 minutes, until done. Sprinkle lemon juice on chicken. Dump excess oil from pan and sauté spinach until just wilted. Serve chicken atop spinach with cream sauce. Garnish with remaining parsley.

Enjoy!

Binge TV Recommendation

Netflix: Cobra Kai



Recommended by Bill Matyi Jr.
Senior Business Consultant



Podcast Recommendation

Cracked



Recommended by Lisa Lordi
Graphic Designer and Instructor

