



INGREDIENTS

3 chicken breasts
½ cup of flour
3 TBSP of olive oil
1 large chopped shallot
500g of sliced white mushrooms
¾ cup of white wine
3 TBSP of unsalted butter
¾ cup of white wine



CREAMY CHICKEN WITH MUSHROOMS

By Caterina Romano's kitchen

DIRECTIONS

1. Pat-dry the chicken. Slice each chicken breast in 3 cutlets.
2. Season with salt & pepper.
3. Flour both sides of the chicken cutlets.
4. Set the stove to medium heat. In a large frying pan, heat the oil.
5. Add the shallot and mushrooms and cook together for 5 minutes.
6. Add the wine and cook until it is reduced by half.
7. Add the butter and mix until it melts in the mixture.
8. Shake off excess flour and nestle in the chicken in the onion and mushroom mixture.
9. Cook for 1 minute on each side.
10. Add the wine. Lower the stove to low heat, cover and cook for 1 minutes.
11. Serve with rice and cranberries.