

PAN FRIED CHICKEN IN MUSHROOM WINE SAUCE



Moderate



40 minutes



Main



06 Servings

INGREDIENTS

3 boneless skinless chicken breasts
cut in half horizontally into cutlets
½ cup plain flour
½ teaspoon salt
1 teaspoon pepper
½ teaspoon garlic powder
300g mushrooms, cleaned and thick sliced
4 tablespoons unsalted butter, divided
1 tablespoons olive oil
2 garlic cloves, minced
2 onions, sliced thin
1½ cups vegetable stock
½ cup dry white wine
½ cup double cream
2 large sprigs of fresh thyme (optional)
1 teaspoon Dijon mustard
2 teaspoons cornflour dissolved
in 2 tablespoons cold water



COOKING STEPS

Pat the chicken breasts dry with paper towels. Cut each breast in half horizontally into 2 thinner cutlets.

In a shallow bowl combine the flour, salt, pepper and garlic powder. Set aside. Add 2 tablespoons butter and 1 tablespoon olive oil to a large pan. Heat over medium heat until the butter is melted. Dredge 3 chicken cutlets in the flour mixture, coating both sides, shaking off the excess flour. Add the coated chicken to the pan and cook until well browned, about 7 minutes. Turn and cook for another 4 to 5 minutes. Remove the cooked chicken to a plate and cover to keep warm. Repeat until all chicken is browned.

Add remaining 2 tablespoons butter to the pan and heat until melted. Add the sliced mushrooms and cook, undisturbed until the mushrooms are very dark on one side. Stir and turn the mushrooms and continue cooking until the moisture is released and then evaporated, and the mushrooms are all well browned.

Add the sliced onion to the pan and cook until softened and starting to brown. Add the minced garlic and sauté for 30 seconds or until fragrant. Pour the wine into the pan and scrape the bottom to deglaze.

Add the thyme sprigs, stock, mustard and cream. Bring to a boil and cook for 5 minutes. Stir in the dissolved cornflour. Bring the sauce back to a light simmer and add the chicken. Heat and simmer for 5 minutes or until the sauce is thickened and the chicken warmed through. Remove the thyme sprigs, and season the dish with salt and pepper to taste.

Garnish with parsley or additional thyme and serve with mashed potatoes, rice or crusty bread.