

Chicken with Wine Sauce



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
angel hair pasta



Remove the white tendon before cooking chicken breasts to reduce shrinkage. The chicken remains moist and tender, and you'll save money because you won't have to buy as much!

SHOPPING LIST

- chicken breasts
- mushrooms • fresh parsley
- white wine or chicken broth
- whipping cream

ON HAND

- butter • flour • salt • pepper

INGREDIENTS

- 4 skinless, boneless, chicken breasts (4 ounces each)
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup butter or margarine
- 8 ounces mushrooms, sliced (about 2 1/2 cups)
- 1/3 cup white wine or chicken broth
- 1/4 cup chopped fresh parsley or 2 tablespoons dried parsley
- 3/4 cup whipping cream

SERVES **4**

COOKIN' *Express*

- Slice mushrooms quickly and easily with an egg slicer. They'll cook more evenly, too.
- If you don't have time to tear off the leaves from fresh parsley before chopping, just cut off the tender stems as close to the leaves as possible with a sharp knife, or kitchen shears.

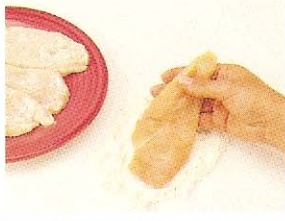
Make Ahead

Prepare recipe 1 day ahead; keep in refrigerator until ready to use. Reheat in a covered skillet over low heat until heated through.

♦ VARIATION

Add 1/2 teaspoon minced garlic and 1/2 cup thinly sliced onion with the mushrooms for added flavor.

1 Pound each chicken breast to a 1/4-inch thickness. Mix flour, salt and pepper together on waxed paper. Coat chicken with flour mixture. Shake off excess.



2 Melt butter in large skillet over medium heat. Add chicken. Cook chicken over medium-high heat until golden brown, about 3 minutes per side. Remove and set aside; cover to keep warm.

3 Add mushrooms and white wine to skillet. Cook, stirring continually, for about 2 minutes.



4 Add parsley and whipping cream to skillet. Cook over low heat stirring continually, until sauce thickens, about 2 minutes. Serve sauce over chicken.