

Tim Farmer's Country Kitchen

GARLIC & MUSHROOM CHICKEN

4 thinly sliced chicken breasts
Salt and pepper
Olive oil
1 small box baby bella mushrooms
1/3 small onion, chopped
1 shallot, chopped
1/2 cup White wine
3 Garlic cloves, minced
1/2 cup Chicken Broth
3/4 tablespoon red pepper flakes (optional)
1/3 tablespoon poultry seasoning
2 tablespoons butter
1/3 cup heavy cream
Pasta
Basil and oregano for topping



Flatten chicken with mallet and season with salt and pepper. Add olive oil to a hot pan and brown chicken on both sides. Remove. Add more olive oil if needed and add mushrooms to pan. Turn to coat, cook until soft and remove. Add onions and shallots, cook until translucent. Add wine, garlic, chicken broth, red pepper flakes and poultry seasoning and cook until reduced by half. Remove from heat. Stir in butter, add mushrooms back in and return to heat. Stir in cream and add chicken back to pan. Cover and let simmer for 6 minutes or until chicken is done. Serve over pasta and top with fresh herbs (basil and oregano).

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