

CHICKEN SCALLOPINI WITH MUSHROOMS



Serves 4

Ingredients

- 4 chicken breasts, boneless, skinless
- 4 tablespoons unsalted butter
- 4 tablespoons extra virgin olive oil
- 8 ounces fresh cremini mushrooms, sliced
- 2 tablespoons chopped shallots
- 1 garlic clove, minced
- 1/4 cup white wine
- 1/3 cup low-sodium chicken broth
- 1/2 cup heavy whipping cream
- 1 teaspoon nutmeg

Directions

Place chicken breasts between two sheets of waxed paper and pound with a mallet to a uniform thickness of 1/8 inch.

Heat 2 tablespoons each of butter and oil in a skillet. Add mushrooms and sauté until tender, about 5 minutes—season with salt and pepper to taste. Remove mushrooms with a slotted spoon and reserve.

In the same pan, heat the remaining butter and oil over medium-high heat. Add the chicken and sauté, turning once until browned, about 4-5 minutes. Remove chicken and reserve.

Add shallots to the pan and cook, scraping the pan bottom with a wooden spoon to loosen the browned bits, about 4 minutes. Add the garlic and cook 1 minute more. Add the wine and chicken stock. Bring to boil, reduce to simmer, and cook until liquids are reduced by half. Stir in cream and nutmeg—season with salt and pepper to taste. Add mushrooms and chicken to the pan and simmer to reheat. Enjoy over white rice with a bottle of Lula Cellars.

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