CHICKEN WITH MUSHROOM CREAM SAUCE

Serves 4

Lula

Ingredients

- 4 boneless, skinless chicken breasts
- 1 pound cremini mushrooms, stemmed, cleaned
- 2-3 garlic cloves, chopped
- 1/2 cup brandy
- 1 1/2 cups heavy cream
- 4 sprigs of fresh thyme

Directions

Chop mushrooms into quarters and set aside.

Season chicken with salt and pepper. Coat the bottom of a large sauté pan with olive oil and bring to medium heat. Add the chicken and cook, turning once, until just brown, 3 to 4 minutes per side. Remove chicken to a platter and cover. You will finish cooking it later.

Add a few more swirls of olive oil to the pan and reduce heat to medium-low. Add the garlic and cook until fragrant, about 2 minutes. Stir often to prevent the garlic from burning.

Add the mushrooms to the pan and stir to coat with the oil; season with salt and pepper. Increase heat to medium and cook until tender, 5 to 8 minutes.

Add the brandy, increase heat to medium-high and cook until the liquid is fully absorbed. Taste the mushrooms and add seasoning as needed.

Add the heavy cream and thyme bundle to the pan and reduce heat to medium. Return the chicken breast with any accumulated juices to the pan. Cook on medium-high for 5 minutes, then turn chicken and reduce heat to low. Simmer for 5-6 more minutes until the sauce has thickened, and the chicken finishes cooking. (Make a small cut into a piece of chicken to ensure it is cooked through.)

Discard thyme and serve chicken and mushroom sauce over your favorite cooked pasta or rice.