

Idiot's Kitchen Recipe – Chicken Pommery

Recipe from www.idiotskitchen.com



Ingredients:

- 1 Tablespoon butter
- 1 Tablespoon olive oil
- 3-4 Boneless, Skinless Chicken Breast Halves, cut in half
- 1 large shallot, thinly sliced (or ¼ yellow onion)
- 8 oz. mushrooms, cleaned and sliced
- 1 cup dry white wine (optional to use ½ cup wine & ½ cup chicken broth)
- 1 heaping Tablespoon whole grain mustard (or more to taste)
- 2 Tablespoons small capers, drained
- Salt & Pepper

Heat 1 Tablespoon of butter and 1 Tablespoon olive oil in a large pan over medium high heat. Cut your boneless, skinless chicken breasts in half and season with salt & pepper. Brown the chicken for 3-4 minutes per side until golden but not cooked through. Remove the chicken to a plate.

If the pan is looking dry, add a bit more olive oil. Add the sliced shallots (or onion) and mushrooms to the pan and sauté on medium high heat to sear and lightly brown the mushrooms. Add 1 cup of white wine and stir to scrape up and browned bits from the bottom of the pan. (Note: you can also substitute ½ cup of wine and ½ cup of chicken broth.) Stir in 1 heaping Tablespoon of whole grain mustard (or more to taste) and return the chicken and any accumulated juices to the pan.

Add 2 Tablespoons of small capers that have been drained. Bring the sauce to a boil, reduce the heat to low, cover, and simmer until the chicken is cooked through, about 12-15 minutes.

For a thicker sauce, remove the chicken once cooked, raise the heat to boiling and reduce the sauce. (OR you can always add a splash of heavy cream.) Serve with rice, pasta, or crusty French bread for dipping.

This recipe can easily be expanded/contracted to serve any number of people.