

# CHAMPAGNE CHICKEN

## UTENSILS:

Large Skillet

## INGREDIENTS:

3-4 boneless skinless chicken breasts

2 1/2 cups fresh sliced baby portabella mushrooms

1 cup white champagne

2 cups half and half

Salt & pepper to taste

## DIRECTIONS:

Preheat the skillet on medium high. Season the chicken lightly with salt and pepper. Sear the chicken on one side, then flip once when the chicken releases from the pan. Add the mushrooms and champagne, and cover until the whistle sounds. Close the whistle and reduce heat to simmer for 5 minutes.

Remove the chicken and set aside briefly. Add the half and half to the liquid mixture, simmering for 5 minutes while stirring to thicken. Pour sauce over the chicken to serve.

## NOTES:

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