

Skillet Amish Chicken with Creamy Mushroom Sauce

From Executive Chef Matt Chappell

Makes: 6 servings



Ingredients:

1 package Amish Skinless Chicken Breasts, each breast cut into 3 cutlets (about 1.5lb total)
.5 C All Purpose Flour
1 tsp salt, kosher
1 tsp Black pepper, ground
1 tsp Garlic Powder
1 lb Mushrooms (button or baby Bella)
2 oz butter, unsalted (divided)
1 Tbl oil, olive
2 clove garlic, minced
.5 ea Yellow Onion
1.5 C Chicken Broth
.5 C White wine
.5 C Heavy Cream
1 tsp Dried Thyme (or 1tbl fresh thyme)
1 tsp Dijon Mustard
2 tsp Cornstarch
2 tsp Water

Directions:

- In a shallow bowl, combine the flour, salt, pepper and garlic powder. Set aside.
- In a large skillet, heat 2 Tbl of butter & 1 Tbl olive oil over medium until the butter is melted.
- Dredge 3 chicken cutlets in the flour mixture, coating both sides, shaking off the excess flour. Add the coated chicken to the skillet and cook until well browned, about 5 minutes. Turn and cook another 3-5 minutes. Remove the cooked chicken to a plate. Repeat until all chicken is browned.
- Add remaining butter to the pan and heat until melted. Add the sliced mushrooms and cook until the mushrooms are very dark on one side. Stir and turn the mushrooms and continue cooking until the moisture is released and then evaporated.
- Add the sliced onion to the pan and cook until softened and starting to brown. Add the minced garlic and sauté for 30 seconds or until fragrant.
- Pour the wine into the pan and scrape the bottom to deglaze, cook until wine reduces by half.
- Add the thyme, chicken broth, mustard and cream. Bring to a boil and cook for 5 minutes.
- Dissolve the cornstarch in the water and add to the sauce. Bring the sauce back to a light simmer and add the chicken. Heat and simmer for 5 minutes or until the sauce is thickened and the chicken warmed through. Season the dish with salt and pepper to taste. Garnish with parsley or additional thyme and serve with rice, potatoes or noodles.