

# CREAMY DRUNKEN CHICKEN WITH MUSHROOMS

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COOK TIME: 30mins

SERVES: 4

CALORIES: 381 kcal (PER SERVING)

## INGREDIENTS

4 small chicken breast fillets,  
(or 2 large cut in half lengthwise)  
250 g (8.8 oz) cremini mushrooms, sliced  
1 small onion, finely chopped  
4 garlic cloves, minced  
2 tbsp olive oil  
1 tbsp unsalted butter  
150 ml (2/3 cup) dry white wine  
200 ml (3/4 cup) heavy cream  
30 g grated Parmesan  
1 tbsp balsamic vinegar  
salt + black pepper  
1 tsp sweet paprika powder  
2 tbsp chopped parsley

## DIRECTIONS

Season the chicken fillets all over with sweet paprika powder, salt and pepper.

Heat the oil and butter in a non-stick frying skillet over medium heat. Add the chicken and cook, for 5 minutes per side or until fully cooked and browned on both sides. Remove from skillet and place on a plate. Cover with foil.

In the same skillet. Add mushrooms, cook over medium high heat, stirring occasionally until browned, about 5 minutes. Add onion and garlic, sauté until fragrant, about 3 minutes. Add balsamic vinegar and season with salt and pepper. Pour white wine, simmer until reduced by half, about 5 minutes.

Add the cream, stir in Parmesan and chopped parsley. Bring to a simmer. Return the chicken to the sauce. Cook until the sauce thickens and the chicken is cooked through, 3 to 5 minutes. Taste and adjust salt.

Serve with mashed potatoes, creamy polenta or bread and a simple side salad drizzled with olive oil and balsamic vinegar. Garnish with chopped parsley and extra black pepper. Enjoy!

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