

Chicken and Mushrooms

Serves Four



This is great over pasta or with mashed potatoes.

Ingredients

- 2 pounds chicken breast, butterflied and pounded flat (or purchase chicken breast cutlets at the store that have already been thinly sliced) - patted dry and seasoned with salt and pepper
- 3 tablespoons all-purpose flour
- 3 tablespoons olive oil, divided
- ½ cup cooked bacon, cut into small pieces or prosciutto, cut into thin strips
- ½ large brown onion, thinly sliced
- 2 cloves garlic, minced
- Couple pinches red pepper flakes
- ¼ teaspoon Kosher salt (or more)
- ¼ teaspoon black pepper
- 2 teaspoons fresh thyme leaves, chopped
- 1 pound mushrooms, stemmed and cut into quarters
- 1 ½ cups chicken stock
- ¼ cup fresh Italian flat leaf parsley, chopped

Steps

1. Arrange chicken pieces on a plate in a single layer and sprinkle both sides with flour. In a large skillet begin heating 2 tablespoons oil over medium-high heat. Swirl or brush oil around making sure the skillet is well-coated.
2. Add the seasoned chicken and cook each side until browned. Remove to a plate. Continue with the rest of the chicken adding a little more oil if necessary. Don't worry about the brown/almost burnt scraps at the bottom/sides of your pan. Those will be delicious once you add the stock.
3. In the same pan over medium-high heat (don't wash) add one more tablespoon of olive oil. Add the cooked bacon or prosciutto and cook for one minute. Add the onions and garlic and saute until translucent (about 5 minutes). Season with red pepper flakes, salt, pepper and thyme. Add the mushrooms and cook until juice is released and mushrooms turn brown. (about 5 more minutes). Add the chicken stock, a little at a time, vigorously stirring and scraping down the bottom and sides of the pan as you do so. Continue adding stock until it is simmering and sauce begins to thicken a little. (If you add all the stock at once your sauce will not thicken). Add the chicken pieces back in and continue cooking until sauce thickens -about 5 minutes more.
4. Remove pan from heat, taste for seasoning and adjust if necessary. Add parsley and serve hot over noodles, rice or with mashed potatoes.