

Chicken in creamy mushroom sauce

25–35 Min

Ingredients 4 Portions

= Kotányi Produkte

Chicken

700 g	Chicken breasts
1 tbsp	Umami Mushroom-Mix – Allrounder
20 g	Flour
20 g	Butter

Mushroom sauce

30 g	Butter
300 g	Mushrooms, sliced
2	Garlic cloves, minced
65 ml	Dry white wine
125 ml	Water
1 tsp	Umami Mushroom-Mix – Allrounder
250 ml	Heavy cream
50 g	Parmesan

Garnishes

	Fresh parsley

Preparation

1. Cut each breast in half horizontally to form 4 thin steaks in total. Sprinkle each side with Umami Mushroom Mix Allrounder, then sprinkle with flour and use your fingers to spread it all over the surface.
2. Melt butter in a large non-stick frying pan over medium high heat. Add chicken and cook each side for 2-3 minutes until golden brown and just cooked through. Remove from pan, cover and keep warm.
3. In the same frying pan, add remaining butter and increase heat to high. Add mushrooms and cook for 4 minutes, until starting to turn golden brown on the edges. Then add garlic and a pinch of salt and pepper, and continue cooking for another minute until both garlic and mushrooms are golden.
4. Add white wine, cook for 30 seconds, scraping the bottom of the pan, until wine is mostly evaporated and the alcohol smell is gone. Add water and 1 tsp Umami Mushroom Mix Allrounder, cook vigorously for 1 minute so it mostly evaporates.
5. Then add cream, lower heat to medium and simmer for 2 minutes until it reduces and thickens slightly. Stir in parmesan, taste and add more salt and pepper if needed. Return chicken to sauce for 2 minutes. Garnish with parsley and serve as-is in the pan with a side mashed potato or rice.