

Chicken Cutlets with Mixed Mushrooms

Serves 4

Ingredients:

1 lb. boneless, skinless chicken breasts

1 cup flour

2 Tbsp olive oil

Salt and pepper

3 cups assorted cleaned and sliced mushrooms

1 clove garlic, finely chopped

A few sprigs fresh herbs such as tarragon, thyme or parsley

1/2 cup cream or half-and-half

Preparation:

Split chicken breasts and cut into cutlets. Pound until thin. Dredge in flour and shake off excess. Preheat a medium skillet over medium heat. Place olive oil in skillet. Saute cutlets until done, about 2 to 3 minutes per side. Remove from skillet and set aside. Season with salt and pepper. Add mushrooms and garlic to skillet. Cook until softened, about 4 to 5 minutes. Add herbs, salt and pepper. Cook until flavors blend, about 1 to 2 minutes longer. Arrange chicken on platter and top with mushroom mixture. Remove any fat from the skillet and deglaze with cream or half-and-half. Serve sauce over chicken and mushrooms.

Option: When chicken is almost done, place a slice of Swiss cheese over each cutlet. Top with mushroom mixture.

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