



## --- PAN-FRIED CHICKEN WITH MUSHROOM CREAM SAUCE ---

Servings: 1

Many folks will shy away from cooking chicken breast. If not cooked correctly it can be dry and tasteless.

I immediately saw that as a challenge and I do love a good challenge! I created a recipe that is rich, creamy, and the chicken breast is moist and succulent. And the mushrooms add a really nice earthy flavor.

### INGREDIENTS:

1/2 tbsp	SCS Unsalted Butter
1 tsp	SCS Cream Cheese
1	Chicken Breast (Skin on)
2	Button Mushrooms (Thinly sliced)
1/2 tsp	Garlic (Chopped)
1/2 tsp	Shallots (Chopped)
50ml	Cream
1/2 tbsp	GOURMET Extra Virgin Olive Oil

### Salt and Pepper (To taste)

- Season the chicken breast with salt and pepper and set aside for a few minutes.
- Mix the butter and olive oil together in a small bowl.
- In a sauce pot, add 1 tsp of the butter and olive oil mixture and heat till hot.
- Add in the mushrooms and sauté briskly for about 2 minutes.
- Add in the garlic and shallots, stirring to avoid browning them.
- Pour in the cream and heat gently. Do not boil. Allow the cream to reduce a little.
- Add in the cream cheese and mix well. Season to taste. Remove from fire and set aside.
- In a non-stick frying pan, heat till smoking and add in the butter and olive oil mixture.
- Add in the chicken skin side down, turning the heat down to medium after 3 minutes. Turn the chicken over and cook for a further 3 to 4 minutes.
- Remove from pan and let rest for a few minutes. The chicken breast should feel firm with a slight bounce when pressed.
- Slice the chicken breast evenly and warm up the sauce.
- Pour the sauce onto a plate and place the sliced chicken breast on top of the sauce.