

From the St. Mary's Woods Kitchen



St. Mary's Woods' Signature

Chicken Scallopini

Ingredients:

3 boneless skinless chicken breasts
Kosher salt
Freshly ground black pepper
1/3 cup all-purpose flour
2 tbsp. extra-virgin olive oil
4 tbsp. butter
8 oz. baby bella mushrooms, sliced
1/2 onion, finely chopped
2 cloves garlic, minced
1/4 cup white wine
1/4 cup low-sodium chicken broth
Juice of 1 lemon
1/4 cup heavy cream
Freshly chopped parsley, for garnish

Directions:

Place flour in a shallow bowl. Pat chicken dry and halve each breast horizontally to yield two thin pieces. Season each piece with salt and pepper, then dip each in flour, shaking off any excess flour.

In a large skillet over medium-high heat, heat the oil. Add chicken and cook until deeply golden, about 3 minutes per side. Remove from pan and set aside.

Reduce heat to medium. Add to skillet butter, onion, and mushroom and cook until golden, 8 minutes, stirring occasionally. Add in garlic and cook until fragrant, 1 minute more.

Stir in white wine, broth, and lemon juice, season with salt and pepper, then let simmer until slightly reduced and thickened, 3 minutes. Stir in cream.

Return chicken to skillet and spoon sauce over to coat. Garnish with parsley before serving.