



Chicken with White Wine Mushroom Sauce

Serves 2

- 2 tablespoons light olive oil
- 1-pound chicken breast cutlets
- Salt and pepper to taste
- 2 garlic cloves minced fine
- 1 package pre-sliced mushrooms, 8 oz.
- ½ cup J Pinot Gris Wine
- ¼ cup chicken broth
- 1 teaspoon dry Italian herbs
- ¾ cup heavy cream

Heat a large skillet over medium-high heat for 1 minute. In the meantime, season the chicken with the salt and pepper to taste. Add 1 tablespoon of the oil and the seasoned chicken to the pan. Brown the chicken for 3 minutes per side. Remove the chicken and set aside. Add 1 tablespoon of oil, the garlic and mushrooms to the pan and reduce heat to medium. Sauté for 4 minutes. Add the wine and broth to the pan. Simmer for 3 minutes to reduce by half. Add the herbs and heavy cream to the pan and return to simmer. Return the chicken to the pan and simmer for an additional 3 minutes.

Enjoy with J Pinot Gris, Souverain Cabernet, Peroni or Sam Adams Cold Snap.