Garlic Wine Chicken

★★★★☆

Prep	Cook	Ready In
15 m	10 m	25 m

Recipe By: John Sedlock

"An awesome dish to serve for any occasion, that's also easy to prepare. I have been cooking professionally for 9 years and in many different places, and this dish 'took off' every place that I tried it! Can be served over rice or capellini pasta (I prefer pasta) with your favorite mixed vegetables."
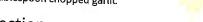
Ingredients

1 skinless, boneless chicken breast half - pounded thin
1 tablespoon vegetable oil
1/4 cup all-purpose flour
ground black pepper to taste
1/2 tablespoon chopped garlic

4 mushrooms, chopped
1/2 lemon
1 1/2 cups Chablis or other dry white wine
2 tablespoons butter, room temperature
2 ounces cooked angel hair pasta

Directions

1. In a medium skillet, heat oil for frying. Dredge chicken breast in flour and place it in the hot skillet. Add pepper to taste. Cook until golden brown on one side, 3 to 4 minutes.
2. Turn chicken over (presentation side up) and add the garlic, mushrooms, juice from 1/2 lemon and wine. Stir all together. Turn heat up as high as possible and let liquids reduce until about 1/4 cup liquid remains in skillet.
3. Remove chicken from skillet and add the room temperature butter. Swirl it around in the skillet sauce until it is incorporated and the sauce is slightly thickened. Pour sauce over chicken and serve with pasta.