

---

# Chicken with Wine and Mushrooms

*Stephanie Brenner - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

Servings: 6

**6 pieces chicken cutlets**

**4 eggs, beaten**

**1 1/2 cups bread crumbs**

**pepper (to taste)**

**salt (to taste)**

**1 cup vegetable oil**

**1 1/2 cups chicken broth**

**1 1/2 cups white wine**

**1 pound fresh mushrooms, sliced**

Place the bread crumbs into a shallow dish. Place the eggs in a second shallow dish. Dip the chicken into the bread crumbs and then into the eggs and finally, back into the bread crumbs.

In a skillet with hot oil, lightly brown the chicken on both sides. Remove the chicken and pat dry. Place the chicken in a 9 x 11 inch baking dish.

In the skillet, saute' the mushrooms for about 5 minutes. Add the broth and wine to the mushrooms. Pour the mixture over the chicken.

Bake, covered, for 20 minutes at 350 degrees. Remove the cover.

Bake, uncovered, for 30 minutes. Baste frequently.

(This dish freezes and reheats beautifully.)

## **Chicken**

---

*Per Serving (excluding unknown items): 545 Calories; 42g Fat (73.3% calories from fat); 10g Protein; 24g Carbohydrate; 2g Dietary Fiber; 141mg Cholesterol; 476mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 8 Fat.*