

## Chicken

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# Chicken With Smoky Mushroom Cream Sauce

Palm Beach Post

**Servings: 4**

**Start to Finish Time: 30 minutes**

**4 tablespoons olive oil, divided**  
**1 tablespoon cider vinegar**  
**6 cloves garlic, minced**  
**1 teaspoon smoked paprika**  
**salt and ground black pepper, to taste**  
**1 1/2 pounds boneless/ skinless chicken breasts**  
**1 pound sliced button mushrooms**  
**1/2 cup white wine**  
**1/2 cup heavy cream**  
**1 tablespoon chopped fresh thyme**  
**1 scallion, finely sliced**  
**bread, noodles or rice**

In a large bowl, combine two tablespoons of the olive oil, vinegar, garlic, paprika, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Mix well and set aside.

One at a time, set each chicken breast on the cutting surface and slice across the center horizontally to create two thin halves.

Add the chicken to the bowl, turn to coat, cover and set aside for 20 minutes.

When ready to cook, in a large saute' pan over medium-high, heat the remaining two tablespoonfuls of olive oil. Add the mushrooms and saute' until browned, about 8 minutes.

Add the chicken and any marinade in the bowl to the pan. Brown the chicken on both sides, about 4 minutes per side. Add the wine and gently shake the pan to help deglaze it.

Reduce heat to low, then add the cream and the thyme. Stir to combine with the mushrooms. Bring to a simmer and cook for 1 minute.

Serve chicken and mushroom sauce over noodles, rice or bread.

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Per Serving (excluding unknown items): 251 Calories; 25g Fat (92.9% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 14mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat; 0 Other Carbohydrates.