

CREAMY CHICKEN AND MUSHROOMS WITH SPINACH

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

4 (4- to 5-ounce) chicken cutlets
2-3 ounces spinach
4 cups mixed mushrooms (sliced)
1/2 cup white wine
1/2 cup heavy cream
2 tablespoons fine chopped parsley



INSTRUCTIONS

To begin, sprinkle each chicken cutlet with 1/4 teaspoon of kosher salt and pepper. Heat 1 tablespoon of canola oil in a large skillet over medium heat. Cook the chicken for 7 to 10 minutes, turning it over once, until it is browned and cooked through. Transfer the dish to a plate. Then, add 1 tablespoon of oil and the mushrooms and spinach to the pan; cook for about 4 minutes, stirring occasionally, until the liquid has evaporated. Increase to high heat, add the wine and cook for about 4 minutes until the liquid is mostly evaporated. Reduce to medium heat, and stir in the cream, any accumulated juice from the chicken and 1/4 teaspoon of salt and pepper. Return the chicken to the pan, and turn to coat with the sauce. Serve the chicken topped with the sauce and sprinkled with parsley.