



Skillet Chicken Tetrazzini

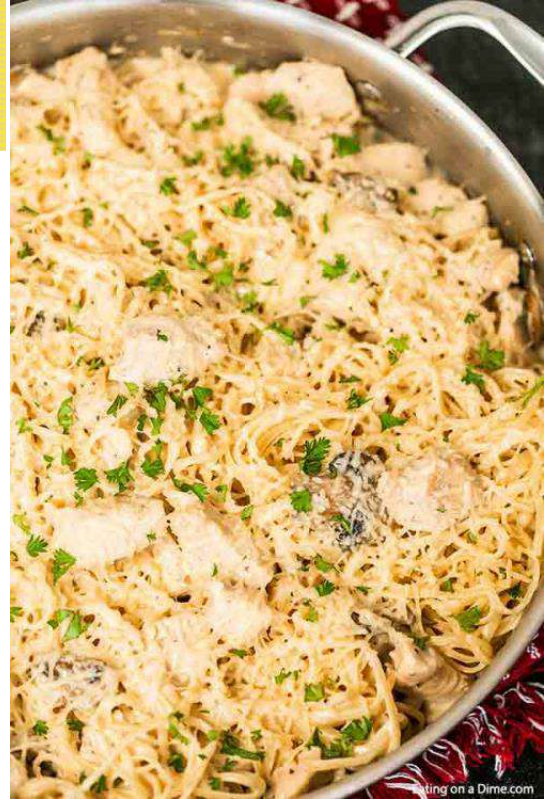
Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

The sauce is the star of this dish; savory from the mushrooms and broth, sweet from the sherry. The chicken is well-cooked and moist. Good meal for a dinner party.

3 each chicken breasts, skinless, boneless
8 ounces pasta, fettuccini
salt and pepper, to taste
1/2 teaspoon paprika
12 ounces mushrooms, white (destemmed & thinly sliced)
1/4 cup flour
1 1/2 cups chicken broth
1/3 cup sherry
2 tablespoons parsley, chopped and blanched
2 tablespoons butter



Cook fettuccini according to package directions.

CHICKEN & MUSHROOMS (25 minutes):

Pat each breast dry with paper towels.

Season chicken with salt, pepper and paprika.

Spray cast iron or large skillet with vegetable cooking spray; brown chicken well on both sides (about 10 minutes).

Add mushrooms. Simmer uncovered 10 minutes, stirring occasionally.

Remove chicken from skillet.

SAUCE (15 minutes):

Stir in flour; cook 1 minute.

Add broth, sherry and 1/4 teaspoon salt. Cook until smooth and thickened, stirring (about 10 minutes).

While sauce thickens, shred cooked chicken.

Put 2 tablespoons of butter into the sauce and stir until melted.

Set aside 1/2 cup sauce.

Add chicken, noodles and parsley to skillet; toss until well coated.

Serve chicken topped with reserved sauce and fresh ground pepper.

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