



HOME COOKING

with Cathy

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CONTRIBUTOR**

Hello there! This is a great little chicken recipe and wonderful to do this time of year when the fresh herbs are available. This was a recipe I enjoyed at the Wine Country Cooking School in Niagara-on-the-Lake. Enjoy!



CHARDONNAY CHICKEN WITH LEEK AND WILD MUSHROOMS

Ingredients:

- 2 Tbsp. Flour
- Salt and pepper
- 4 boneless skinless chicken breasts
- 2 leeks
- 2-3 Portobello mushrooms (depending on size)
- 4-5 shiitake mushrooms
- 1 Tbsp. butter
- 1 Tbsp. olive oil
- 1 cup Chardonnay wine (divided)
- 1 Tbsp. flour
- 1 Tbsp. chopped fresh thyme
- 1 tsp. chopped fresh rosemary
- ¼ cup chicken or vegetable stock
- ¼ cup light sour cream

Preparation:

In a shallow baking dish, combine 2 Tbsp. flour, salt and pepper. Place chicken breasts in seasoned flour and coat both sides. Remove chicken from flour mixture onto a large plate so that coated breasts are not overlapping.

Cut leeks lengthwise in two and rinse thoroughly under cold water to remove any dirt between the layers. Coarsely chop leeks. Coarsely chop Portobello mushroom caps and stems. Remove stems from shiitake mushrooms and discard. Slice shiitake mushroom caps and combine with chopped Portobello mushrooms.

In large skillet, heat butter and olive oil over medium high heat. Add chicken breasts, leaving room between so that they are not crowded or touching in pan. Cook chicken for about 3-4 minutes and golden brown; turn over and cook another 3 minutes and second side is golden.

Add ¼ cup wine to pan; reduce heat to medium low, cover

and cook for 5 minutes until chicken is no longer pink inside but still moist. Remove chicken from pan; place on warmed plate and cover loosely.

Add chopped leeks to pan; cook, stirring occasionally, over medium heat for about 6 minutes.

Add mushrooms, thyme and rosemary; cook 5 minutes longer.

Add 1 Tbsp. flour, stir to mix well. Add remaining ¾ cup of wine and ¼ cup chicken stock. Increase heat to medium; bring to boil, stirring, and cook just until sauce thickens. Add sour cream; continue cooking until heated through. Season to taste.

Slice chicken breasts into diagonal slices and arrange on serving plates. Spoon leek and mushroom sauce over top.

Makes 4-6 servings.