

Mushroom-Stuffed Chicken Breasts

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Tender breasts of chicken filled with hearty and savory mushroom chunks and finished with a creamy wine sauce. Serves 4.

Ingredients:

4 boneless skinless chicken breast (about 2 pounds)
salt and pepper, to taste
1 cup chopped onions, divided
2 tablespoons butter
2 cloves garlic, minced, divided
1 pound mushrooms, chopped small
1/2 cup Parmesan cheese
1/2 teaspoon ground thyme
1/4 cup breadcrumbs, or as needed
2 tablespoons olive oil
1/2 cup white wine
1 cup unsalted chicken stock
1/4 cup heavy cream
1/4 cup chopped parsley

Directions:

1. Preheat oven to 400F.
2. Cut a pocket into each chicken breast and season the inside and the outside of the breast with salt and pepper. Set aside.
3. In a large skillet over high heat cook 1/2 cup of onions with the butter until translucent, about 5 minutes.
4. Add the garlic and the mushrooms, cook until soft and browned about 10 minutes.
5. Remove from heat and pour into a bowl. Stir in the cheese and thyme. Add the breadcrumbs in increments until the mixture is stiff enough to form a loose ball.
6. Stuff the mixture inside the chicken breasts.
7. In the same skillet over high heat sear the chicken breast in the olive oil just until brown. Place on a baking sheet and put them in the oven to finish, about 10 minutes.
8. Meanwhile add the remaining 1/2 cup onions and 1 clove garlic to the pan and cook until soft. De-glaze with wine.
9. Add the chicken stock and cream and season with salt and pepper.
10. Place the chicken breasts on a platter and pour the sauce over. Garnish with parsley.

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