

CHICKEN WITH WINE

(from *Cooking Light*, March 2011)

1 Tablespoon flour
salt and pepper
1 pound skinless, boneless chicken breast, sliced into 8 cutlets and pounded thin
1 Tablespoon olive oil
1 1/2 Tablespoons butter
10 ounces mushrooms, sliced
1 large shallot, finely chopped
1 cup red wine
1/2 cup chicken broth
2 teaspoons fresh thyme leaves

In a shallow bowl, combine the flour and 1/4 teaspoon each salt and pepper. Coat the chicken, shaking off any excess.

In a large skillet, heat the olive oil over medium-high heat. Working in batches, add the chicken and cook, turning once, until just cooked through, about 5 minutes; transfer to a plate.

Add 1/2 Tablespoon butter and the mushrooms to the pan and cook, stirring, until browned, about 5 minutes; transfer to the plate of chicken. Stir into the pan the shallot and the remaining 1 Tablespoon butter. Add the wine and chicken broth and simmer until reduced by one-third, about 5 minutes.

Return the chicken and mushrooms to the pan. Add the thyme and cook, turning, to heat through; season with salt.