

## 5 Ingredient Creamy Chicken & Mushrooms

Serves 4 Cook: 10 Minutes Prep: 20 Minutes

### Ingredients

140 Grams Chicken Breast, sliced thickly

350 Grams Mushrooms Sliced

118 ml Dry White Wine

180 ml Double cream

2 Tbsp Parsley finely chopped

### Directions

1. Season the chicken with salt and pepper.
2. Heat a tablespoon of oil in a large frying pan and cook the chicken until golden brown and cooked through approx. 7 to 10 minutes.
3. Once cooked, transfer to a plate.
4. Add the mushroom to pan and cook for about 4 minutes.
5. Increase the heat to high, add the wine and cook until the wine has reduced approx. 4 minutes.
6. Reduce heat to medium; stir in cream, and return the chicken to the pan and turn to coat with the sauce. Serve the chicken topped with the sauce and sprinkled with parsley.