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# Chicken Scaloppini with Mushrooms – Paired with 2006 Syrah

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## **Ingredients:**

6	Boneless, skinless chicken breast halves
5 TBLS	Unsalted Butter
5 TBLS	Olive Oil
½ lb	Mushrooms, sliced (be creative, mixed with Shitake or Portobello)
2 TBLS	Shallots, finely chopped
¼ Cup	Dry White Wine (Auriga Chardonnay works well)
1/3 Cup	Chicken Stock
½ Cup	Heavy Cream (this is not a lot and is needed for a good sauce)
	Salt and Pepper to taste

## **Directions:**

1. Remove tendons and separate the little fillet (little fillet can be used for another recipe).
2. Leave small breasts whole, slice thicker ones in half horizontally.
3. One at a time, place the breast between 2 sheets of wax paper. Pound with a mallet until 1/8 inch thick.
4. Heat 2 tablespoons butter in skillet. Add mushrooms and sauté for 5 minutes. Remove to a bowl.
5. Heat remaining 3 tablespoons butter and oil in the same skillet. Add the chicken scallops and sauté, turning once until browned.
6. Remove chicken to a plate and keep warm.
7. Add the shallots to the skillet and cook, scraping the pan bottom with a wooden spoon to loosen browned bits until tender. Approx. 5 minutes.
8. Add white wine and chicken stock, bring to a boil and simmer until liquid is reduced by half.
9. Stir in the cream and season to taste with Salt and Pepper.
10. Add mushrooms and chicken and simmer to reheat.

Serves 4-6 -- Serve with your favorite pasta – preferably a shell type noodle that will hold the sauce.

**Enjoy with Auriga's 2006 Syrah**