

# Chicken Garlic Mushroom Cream Sauce

## Ingredients

- 2 chicken breasts
- 1 tbsp olive oil
- 4 tbsp butter
- 2 cups cremini or white mushrooms, around 250 grams
- 3-4 cloves garlic, minced
- 1 tsp fresh rosemary, chopped
- 1 tbsp flour
- 1/4 cup chicken broth
- 1/4 cup white wine
- 1/2 cup heavy cream
- 1/2 cup parmesan
- salt and pepper to taste

## Preparation

- Salt the chicken and allow to sit for 10 minutes. Remove the salt and flatten
- in a large skillet over med high heat, add the chicken breasts and cook until done. Remove chicken from pan.
- In the same pan, add the butter and melt. Add the mushrooms and cook until browned and they start to release their liquid, around 5-6 minutes
- While the mushrooms cook, slice the chicken into strips.
- Add the garlic and rosemary, stir for around 30 seconds.
- Add the flour and stir for one minute.
- Add chicken stock, white wine, and cream. Stir to combine and add the cheese. Add pepper. Add salt if needed. (taste first)
- Add sliced chicken to pan and bring to a simmer. Cook until the sauce thickens slightly. Serve immediately over pasta or rice.

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