

# Lemon Mushroom Chicken – Comfort du Jour

This Sunday Supper dish takes a little more time than an average weeknight meal, but the payoff for your patience is a tender portion of thinly sliced chicken, covered in savory mushrooms and fully enveloped in a rich, gravy-like coating. I think you'll find it worth the time and effort. We like this on its own with a fresh roasted vegetable or salad, but it would also be beautiful on top of your favorite mashed potatoes, rice or linguine. Recipe is for 4 servings.

## INGREDIENTS

1.5 lb. package skinless, boneless chicken breast (or same weight of prepared thin cutlets)  
Salt, pepper and 1/2 tsp. dried thyme leaves  
1/2 cup all-purpose flour  
Extra virgin olive oil  
1 medium sweet onion, sliced into crescent shapes  
8 oz. package fresh cremini mushrooms, cleaned and sliced  
2 or 3 cloves of fresh garlic, finely chopped  
4 Tbsp. unsalted butter (cold from the fridge is fine)  
1/3 cup dry white wine (I use pinot grigio, or sometimes dry vermouth as substitute)  
1 fresh lemon  
1/2 to 3/4 cup low-sodium chicken broth (use enough to just cover the browned cutlets)

## INSTRUCTIONS

1. Pat chicken dry with paper towels. Carefully slice the breasts in half, as evenly as possible.
2. Place chicken pieces between sheets of parchment, and use the flat side of a tenderizer mallet to pound them to 1/4" thickness. Take your time, as pounding too hard all at once may cause the chicken to fall apart. I begin by pounding the edges, straight down on the meat, but then with an outward motion toward the edges, like a swift brush stroke. When the edges are correct thinness, I move toward the center of the chicken and continue until they are uniform thickness.
3. Season the cutlets on both sides with salt and pepper, then sprinkle the thyme leaves evenly on both sides. Use your hands to firmly press the seasoning onto the chicken.
4. Dredge both sides of the chicken pieces in the flour (season that as well, if you'd like), then shake off the excess and rest them on a plate or piece of parchment. Reserve the remaining flour for another dusting later, as the initial flour may absorb moisture from the chicken.
5. Heat a large skillet over medium heat. Swirl in about 2 tablespoons olive oil, then add onions all at once. Toss them to coat in the oil, and season with salt and pepper. Sauté just until softened and slightly translucent, not browned. Reduce your heat if they seem to be cooking too quickly.

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6. Add the mushroom slices, a handful at a time, and sauté each batch until lightly browned. Avoid the temptation to cook all the mushrooms at once, as crowding the pan will cause them to steam rather than brown. Move the cooked mushrooms to the outside of the pan, and repeat with remaining mushrooms, drizzling in another tablespoon of oil if needed. When all mushrooms are cooked, add the garlic and sauté for 1 minute, then transfer the pan mixture to a bowl.
7. Add 2 tablespoons of the butter to the pan and swirl it around to melt. Gently dredge the chicken pieces into the flour a second time, and then arrange only enough pieces to make a single layer in the skillet. Cook over medium until golden brown, then turn and cook the other side. Stack the finished pieces to the side in the skillet or transfer to the mushroom bowl, and repeat the process with remaining chicken, adding remaining butter as needed to get a nicely browned crust on the chicken.
8. Transfer all the browned chicken to a plate or the mushroom bowl, reduce heat to low, and then add the wine to the skillet. Use a whisk or other utensil to scrape up the bits that have accumulated in the pan. Squeeze in the juice of the whole lemon (watch out for seeds), and swirl the pan to combine with the wine.
9. Arrange the chicken in the skillet (you will likely need to stack it, but stagger the slices so that the lower pieces show through), top with the mushroom and onion mixture, and carefully pour in the chicken broth. Give the skillet a couple of gentle shakes to help the broth move under and around the chicken pieces, and add just enough to cover the chicken.
10. Cover the skillet and allow the chicken to simmer over very low heat for 35 to 40 minutes. Check it occasionally to maintain only a slight simmer, turning the chicken halfway through to ensure an even coating of the sauce.