

# Chicken with Rosemary

## Mushroom Cream Sauce

Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 1 hour



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### Ingredients:

- 4 chicken breasts
- 1 tsp salt
- ½ tsp black pepper
- 2 tbsp Extra Virgin Olive Oil
- 1 tbsp butter
- 12oz mushrooms
- 1 tsp chopped garlic
- ½ cup broth or red wine
- ½ cup broth
- 1 ½ tbsp Worcestershire Sauce
- 1 tbsp A1 Sauce
- 1 tsp Balsamic vinegar
- 1/8 tsp red pepper flakes
- ¼ tsp onion powder
- ¼ tsp dried parsley
- ½ tsp fresh chopped rosemary
- 1 cup heavy cream

### Directions:

1. Season your chicken with salt and pepper.
  2. Heat olive oil and butter in a pan. Cook chicken for 3 mins each side. After cooking take chicken out and place on the side.
  3. Saute mushrooms for 5 mins and add garlic, saute for another 2 mins before adding in broth or wine. Cook until almost all the liquid is gone.
  4. Add in broth, Worcestershire Sauce, A1 Sauce, Balsamic Vinegar, red pepper flakes, onion powder, parsley, and rosemary. Cook for 2 mins before adding in cream, bring to slight bubbling, and put chicken in the sauce.
  5. Cook for 15 mins at medium heat with the cover on. Reduce to low and cook for another 10 mins. Keep cover on until ready to serve.
  6. Serve with pasta or rice. If you want to amp up the rosemary flavor, add in some chopped rosemary after your rice has cooked. Let it sit a few mins before serving to give more flavor.
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