

CHICKEN BREAST IN MUSHROOM SAUCE

GERALDINE

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ENGLISH CLASS

SENA

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Ingredients list	Utensils list
1. one spoonful of butter 	Pan 
2. Two tablespoons of olive oil 	cooking pot 
3. Four chicken breasts 	Spoon 
4. 1 large white onion 	kitchen knives 
5. one hundred and twenty five grams of mushrooms 	Cutting board 
6. two garlic crushed 	metal kitchen tongs 



7. three hundred milliliters of dry white wine



8. four hundred milliliters of milk cream



9. a pinch of salt



10. a pinch of pepper



11. parsley



PREPARATION

after washing the chicken breast, season with salt and pepper on bothsides



**THEN IN THE PAN, FRY
THE OIL WITH THE
BUTTER**



**WHEN IT'S AT THE SPARK POINT,
ADD THE CHICKEN AND FRY UNTIL
GOLDEN**



**WHILE THE BREAST IS FRIED I AM
CHOPPING THE ONION**



**AFTER FRYING THE CHICKEN BREAST,
REMOVE AND FRY THE ONION OVER
MEDIUM HEAT
AND CONTINUALLY STIR**



**BEFORE THE ONION IS FRIED
COMPLETELY, ADD THE
GARLIC**



**SINCE THE PREVIOUS MIXTURE IS WELL
FRIED, THE MUSHROOMS ARE WASHED,
CUT AND APPLIED TO THE MIXTURE
AND LEFT TO FRY AND CONTINUALLY
MIX**



**PUT THE CHICKEN IN A
SAUCEPAN AND ADD THE
MILK CREAM ON TOP AND LET
IT COOK AND SALT PEPPER**



**THEN I ADD THE MUSHROOMS AND
LET THEM COOK FOR TEN MINUTES
UNTIL TAKE THICKNESS**



**THEN I SERVE IT AND APPLY
A LITTLE PARSLEY TO TASTE**

