

MY RECIPE: chicken with Mushrooms

INGREDIENTS LIST

- 4 pieces of chicken
- 1 onion finely chopped
- 1 clove garlic finely chopped
- 1 pound mushrooms sliced in halves
- 1/2 cup heavy cream
- 1 glass of white wine
- 3 cups water
- 1 chicken bouillon cube
- 3 Tablespoons olive oil
- 3 Tablespoons butter
- 1 teaspoon dried oregano
- 1 Teaspoon dried basil
- 1 Tablespoon cornstarch dissolved in 5 Tablespoons milk
- Salt and pepper to taste

UTENSILS LIST

- A big pot
- A frying pan
- A starch
- A cup
- A chopping board
- A Tablespoon
- A bowl
- A dish onto

RECIPE PREPARATION

Preparation

In a saucepan put the olive oil place the chicken in the pot and brown lightly on all sides.
Add water The chicken bouillon cube and season to taste
Cook over medium heat for 30 minutes.

For the sauce:

In another pan, put the butter and sauté the onion and garlic until slightly transparent and lightly browned
Add the oregano basil mushrooms and brown slightly
Add wine cream a cup of broth where you cook chicken and the cornstarch.
Add salt and pepper to taste
Cook until the sauce thickens stirring constantly with a wooden spoon
Serve the chicken hot and bathing with mushroom sauce
You can serve with salad steam potatoes or white rice

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Cook over medium heat for 30 minutes.
~~For the sauce:~~

In another pan, put the butter and sauté the onion and garlic until slightly transparent and lightly browned. Add the oregano, basil, mushrooms and brown.

Slightly

Add wine, cream, a cup of broth where you cook chicken and the cornstarch.

Add salt and pepper to taste.

Cook until the sauce thickens, stirring constantly with a wooden spoon.

Serve the chicken hot and bathing with mushroom sauce.

You can serve with salad, steam potatoes or white rice.