

CHICKEN IN CREAMY MUSHROOM SAUCE

Makes 6 servings



Creamy Mushroom Sauce:

1 1/2 cups (375 ml) sliced fresh mushrooms
1/4 cup (50 ml) **butter**
1 1/2 Tbsp (22 ml) minced onion
3 Tbsp (45 ml) flour
1/2 Tbsp (7ml) chicken bouillon powder
1/2 cup (125 ml) boiling water
1 cup (250 ml) **milk**
1/4 tsp (1 ml) EACH salt, thyme, and pepper
1/4 tsp (1 ml) Worcestershire sauce

Chicken:

3 eggs
1 Tbsp (15 ml) water
1 Tbsp (15 ml) dry mustard
1 cup (250 ml) dry bread crumbs
1 1/2 tsp (7 ml) Italian seasoning
1/4 cup (50 ml) **Parmesan cheese**, grated
6 boneless skinless chicken breasts
1/4 cup (50 ml) **butter**

In a medium saucepan, brown mushrooms in butter. Remove from heat. Add onion and flour. Stir. Dissolve bouillon in boiling water. Add bouillon, milk and remaining sauce ingredients. Cook over medium heat and stir until mixture thickens. Set aside.

In pie plate beat together eggs, water and dry mustard. In another pie plate combine bread crumbs, Italian seasoning, and grated Parmesan cheese. Mix well. Dip chicken into egg mixture, then into bread crumb mixture. In fry pan, melt butter. Sauté chicken in butter 3-4 minutes per side or until golden. Transfer to baking dish. Spoon creamy mushroom sauce over chicken.

Cover. Bake at 350°F/180°C for 20-25 minutes or until chicken tests done.