



Makes 3 Servings

Use Chantal® Copper Fusion® 11" Sauté Skillet w/ Lid and Copper Fusion® 1.7 Qt. Saucepan



Sue Chef's Cajun Chicken*

Main Ingredients:

6 (6-ounce) chicken breasts
2 tablespoons Sue Chef Cajun
Blackening Seasoning
3 tablespoons butter
12 shallots, chopped fine

2 cups fresh button mushrooms,
sliced (about 6 ounces)
½ cup white wine
1 cup heavy whipping cream
½ cup chopped fresh flat-leaf parsley,
(about 1-ounce in weight)

*Find more recipes from Sue Chef at www.suechef.com.



Preparation:

1. Rub chicken with Cajun spice and set aside.
2. Preheat oven to 350°F.
3. Melt butter over medium-high heat in a large Sauté Skillet and sauté shallots and mushrooms until they are tender and the mushrooms begin to give up their juices. With a slotted spoon remove mushrooms and shallots.
4. Add seasoned chicken to the Sauté Skillet, searing all sides. Deglaze the Skillet with white wine, then cover pan and transfer to oven. Bake until fork tender, about 20 minutes.
5. While the chicken is in the oven, heat the mushrooms and shallots in the Saucepan and whisk in cream to give it additional flavor. Cover and let simmer over low heat.
6. Remove chicken from oven and plate, drizzle with mushroom cream sauce.