



CHICKEN PIZZAIOLO

Ingredients:

4 (6 to 8 ounces each) boneless chicken breasts
1/2 teaspoon salt
1/4 teaspoon ground black pepper
6 tablespoons olive oil, divided
1 small yellow onion, diced (about 1-1/4 cups)
8 ounces white mushrooms, sliced (about 3 cups)
1/2 cup white wine
1 (8-ounce) can tomato sauce
1/2 teaspoon dried oregano
or 2 teaspoons chopped fresh oregano
1 tablespoon chopped fresh Italian parsley

Method:

Season the chicken with salt and pepper. In a large skillet, over medium-high heat, heat 2 tablespoons of the olive oil. Add chicken and cook until brown on both sides and center is no longer pink, about 15 minutes. Transfer to a serving platter and cover to keep warm. To the skillet, add remaining 4 tablespoons oil. Add onion; cook and stir until translucent, about 5 minutes. Add mushrooms, increase the heat and stir until lightly browned, about 5 minutes longer. Pour in the wine and stir to scrape any browned bits from the skillet; add the tomato sauce and oregano. Reduce the heat to low and simmer, uncovered, until slightly thickened, about 20 minutes. Pour sauce over chicken, sprinkle with parsley and serve.

Yield: 4 portions