

# BARRISTER'S CHICKEN CHASSEUR

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 2-4 servings

2 boneless chicken breasts, pounded out and sliced in half to have 4 pieces  
¼ cup flour  
Kosher salt  
Black pepper  
½ teaspoon thyme leaves, dried or fresh  
1 cup San Marzano tomatoes, whole or diced  
4 tablespoons butter  
1 8-ounce container white mushrooms, sliced  
1 shallot, chopped  
3 cloves garlic, chopped  
1 cup chicken or beef broth  
¼ cup marsala or brandy  
2 tablespoons chopped fresh leaf parsley  
Optional: 2 tablespoon sour cream or heavy cream

## Directions:

- Place chicken breast in flour seasoned with Kosher salt and black pepper then set aside
- In a sauté pan, melt 4 tablespoons butter over medium-medium high heat
- When melted and hot, place chicken in sauté pan
- Sear 3 minutes on each side or until internal temperature is 165 degrees F
- Place chicken on a platter
- In the sauté pan, add sliced mushrooms, garlic, and shallots and sauté until transparent – add a little more butter or olive oil if necessary
- Add ¼ cup marsala or brandy and cook for one minute
- Add ½ teaspoon thyme leaves, broth and tomatoes
- Simmer until thick, 5-7 minutes
- Place chicken back in pan with the sauce
- Optional: add sour cream or heavy cream for a richer sauce
- Serve on a platter with chopped parsley