



Chicken Mushroom Stir-Fry

Ingredients

- 4 skinless boneless chicken breasts
- 16 ounces whole white mushrooms
- 1 yellow onion
- 3 large garlic cloves minced
- 1 stick of butter
- 1 ounce white wine
- ½ tablespoon coarse ground black pepper
- ½ tablespoon salt
- ½ tablespoon Italian seasoning

Preparation

- **Step 1:** generously rub chicken with ½ of the dry seasoning then cut chicken in bite size pieces, cut mushrooms in quarters, and dice onion into thin strips
- **Step 2:** Heat a large pan until hot then melt stick of butter
- **Step 3:** Add in onions and garlic and sweat until just soft then add mushrooms
- **Step 4:** when mushrooms start to brown add in chicken and brown
- **Step 5:** sprinkle the remaining dry seasonings and the white wine then reduce the liquid by half
- **Step 6:** Serve over rice or pasta or just run outside with the pan and keep it all for yourself