

# Chicken Breasts Champignon

Joyce Levi

## Servings: 6

*3 pounds skinless/ boneless  
chicken breast*

*salt*

*pepper*

*8 ounces butter, divided*

*2 pounds button  
mushrooms*

*1 teaspoon shallots or  
onions, chopped fine*

*1/2 pint heavy cream*

*2 ounces dry sherry*

Sprinkle the chicken with salt and pepper. In a skillet, brown the chicken in four ounces of butter. Remove from the pan.

Using the same pan, add the remaining four ounces of butter, the mushrooms and onions. Cook for 10 minutes. Place heat on low. Add the cream and sherry. Simmer until it thickens.

Serve over rice (wild or white).

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Per Serving (excluding unknown items): 455 Calories; 46g Fat (89.0% calories from fat); 4g Protein; 9g Carbohydrate; 2g Dietary Fiber; 137mg Cholesterol; 334mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Non-Fat Milk; 9 Fat.