

# MEDITERRANEAN CHICKEN AND MUSHROOMS



## SERVING SIZE

6



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Boneless Skinless Chicken Breasts	1½ Lb.	Chicken Broth	½ Cup
Oregano	1 Tsp.	Green Onions, Chopped	3
Paprika	1 Tsp.	Garlic Cloves, Minced	2
Coriander	1 Tsp.	Kosher Salt and Black Pepper	To Taste
Extra Virgin Olive Oil	2 Tbsp.	Parsley for Garnish	
Fresh Large Mushrooms, Sliced	12 Oz.		



## PREPARATION

- In a bowl, mix the oregano, paprika, coriander, salt, and pepper.
- Rub the seasoning mixture all over the chicken breasts.
- Heat the olive oil in a large skillet over medium heat.
- Add the chicken breasts and cook for 6-7 minutes per side until golden brown and cooked through.
- Transfer the cooked chicken to a plate and set aside.
- Add the sliced mushrooms and sauté for about 5-7 minutes until golden brown.
- Stir in the minced garlic and chopped green onions, cooking for 1-2 minutes until fragrant.
- Pour in the chicken broth, scraping any bits from the bottom of the pan for extra flavor. Simmer for 5 minutes to reduce the sauce slightly.
- Return the chicken to the skillet, spooning the sauce over the chicken breasts. Simmer for another 2-3 minutes to warm through.
- Sprinkle fresh parsley over the chicken and serve warm. Enjoy!