

Chicken in White Wine Sauce with Blue Cheese

Two boneless skinless chicken breasts

One cup all purpose flour

Four button mushrooms (sliced)

One quarter of one yellow onion (diced)

Half cup white wine (give or take a little)

Two tbsp. crumbled blue cheese

Two tbsp. dry basil leaves

One tsp. dry oregano leaves

One clove garlic (crushed)

One tbsp. olive oil

One tsp. parsley (garnish)

Salt and pepper to taste

This dish serves two.

To begin, combine the flour, salt, pepper, and herbs and dredge the chicken in it. Heat the olive oil in a skillet and add the chicken. When chicken is done on one side, turn and add the mushrooms, onions and garlic. When chicken is done on both sides, set aside and deglaze the pan with the wine. Reduce sauce to desired consistency and pour over chicken. Top with blue cheese and parsley, and serve.