

Chicken in Wine Sauce

1 hour

Serves 2

Ingredients

1 large boneless skinless chicken breast

Salt & Pepper

1 cup grated Gruyere Cheese

¼ cup butter

½ cup sliced green onions

3 tbl flour

½ tsp thyme leaves

½ cup milk

½ cup white wine

½ cup Chicken Broth

Directions

Preheat oven to 400°F.

Pound chicken breast thin. Cut into two pieces, and sprinkle with salt & pepper. Place in an 8x8x2 baking pan and sprinkle with cheese.

In a 12-inch skillet, melt butter over medium heat. Add onions and mushrooms, stirring until mushrooms are soft. Stir in flour and thyme, and continue stirring until bubbly. Gradually pour in milk, wine, and broth; cook until sauce boils and thickens. Season to taste with salt and pepper.

Pour sauce over chicken, cover and bake for 30 minutes.