

# French Boneless Chicken

## Ingredients

- 4 boneless, skinless chicken pieces
- Salt & pepper to taste
- Garlic powder to taste
- 3 Tbsp. olive oil
- 2 Tbsp. butter
- 1 onion, chopped
- 8 ounces mushrooms, cut into quarters
- ⅓ to ½ C white wine
- 1 C (4 oz.) shredded mozzarella cheese

## Instructions

1. Preheat oven to 350°
2. Pound the chicken to a uniform thickness. Sprinkle with salt, pepper, and garlic powder.
3. Heat 1 ½ Tbsp. olive oil and 1 Tbsp. butter in a skillet. Add the chicken and sauté briefly. Remove to a baking dish.
4. Melt the remaining 1 ½ Tbsp. olive oil and 1 Tbsp. butter in the same skillet. Add the onion and sauté until tender. Add the mushrooms and sauté until tender. Stir in the wine. Simmer for a few minutes.
5. Sprinkle cheese on top of the chicken. Top with mushroom mixture.
6. Bake for 30-45 minutes or until bubbly and the chicken is cooked through.

*Yields 4-6 servings*