



Perfect for a Calphalon sauté pan, in stock at The Wooden Spoon

Seared Chicken with Mushroom Sauce

6 tablespoons olive oil, divided
1 pound mushrooms sliced
2 teaspoons chopped fresh thyme plus sprigs for garnish
4 6- to 8-ounce skinless boneless chicken breast halves, pounded to 1/2-inch thickness
1 cup dry Sherry
2 tablespoons butter

Sprinkle chicken with salt and pepper. Heat 3 tablespoons oil in 12" sauté pan over medium-high heat. Add chicken breasts; sauté until cooked through and golden, about 3 minutes per side. Transfer chicken to platter; tent with foil to keep warm.

Heat remaining 2 tablespoons oil in heavy large skillet over medium-high heat. Add mushrooms chopped thyme; cook about 6 minutes. Transfer mushrooms mixture to plate.

Add Sherry to same skillet. Stir over medium-high heat, scraping up browned bits. Add mushroom mixture and chicken and cook until liquid is reduced by half, about 2 minutes. Remove from heat and stir in butter.

Season sauce with salt and pepper.