



## **Sautéed Chicken with Mushroom Sauce**

6 servings

### **Ingredients**

4 tablespoons vegetable oil, divided in half  
1 pound mushrooms sliced  
2 teaspoons chopped fresh thyme  
6 (5-6 ounce) skinless and boneless chicken breasts, pounded to 1/2-inch thickness  
1 cup dry Sherry  
2 tablespoons cold butter  
Kosher salt and freshly ground black pepper

### **Directions**

1. Season chicken with kosher salt and black pepper. Heat 2 tablespoons oil in a large skillet over medium-high heat. When hot add chicken breasts in batches, to not overcrowd the pan. Sauté until cooked through and golden, about 3 minutes per side. Transfer chicken to a platter or baking sheet and tent with foil to keep warm. Repeat with remaining, if necessary.
2. In the same pan, heat remaining 2 tablespoons oil over medium-high heat. Add mushrooms and chopped thyme. Sauté for about 6 minutes.
3. Add Sherry and stir over medium-high heat, scraping up browned bits. Return chicken to pan and cook until liquid is reduced by half, about 2 minutes. Remove from heat and stir in butter. Adjust seasoning of sauce with kosher salt and black pepper.