



Savory Balsamic Chicken

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

We cant decide what we love most about our Savory Balsamic Chicken recipe Its easy to make on the table in just 30 minutes and is absolutely delicious Pair with steamed green beans and crusty French bread for an easy weeknight dinner

Ingredients

- - 4 medium boneless
- skinless chicken breasts (1 1/4 pounds)
- trimmed - Salt and ground black pepper to taste (Optional) - 1 tablespoon Country Crock® Spread - 2 cups sliced mushrooms - 1/4 cup onion
- chopped - 3 tablespoons balsamic vinegar - 1 cup chicken broth - 1 teaspoon Dijon mustard

Instructions

1. Season chicken
2. if desired
3. with salt and black pepper. Melt Country Crock® Spread in large nonstick skillet over medium-high heat and brown chicken
4. turning once
5. about 6 minutes. Remove chicken and set aside. Cook mushrooms and onion in same skillet over medium heat
6. stirring occasionally
7. until tender
8. about 3 minutes. Add vinegar and simmer 1 minute. Stir in broth and mustard and simmer
9. stirring occasionally
10. 4 minutes
11. or until sauce is slightly thickened. Return chicken to skillet and simmer uncovered 5 minutes or until chicken is thoroughly cooked. Serve
12. if desired
13. with warm crusty French bread.