



Caper Chicken pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tbsp of Capers
- 2 chicken breasts
- 1/2 cup of white wine
- 1 cup of chopped mushroom
- 1 cup of flour
- some salt, pepper
- oil
- 1/2 cup of chopped onion
- 1 cup of chicken stock

Instructions

1. Coat the chicken with flour and pan fry it until cooked. Place the chicken in a plate.
2. Fry the chopped onion in the pan until fragrant and add capers, mushrooms, white wine and chicken stock. Allow the broth to boil for 10-15 minutes.
3. Add salt and pepper as desired and add chicken back into the pot.
4. Cook for an additional 5 minutes. Mix in cooked pasta or serve on top of rice.