Alouette® Chicken Dijon Recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tbsp. olive oil
6 chicken breast halves, boneless and skinless
salt and pepper to taste
1 medium onion, chopped
2 cloves fresh garlic, minced
1 cup sliced mushrooms
1 pkg. (6.5 oz.) *Alouette Garlic & Herbs, or Alouette Spinach Artichoke, or Alouette Sundried Tomato & Basil Spreadable Cheese*
½ cup chicken broth
¼ cup white wine
1 tbsp. Dijon mustard
fresh parsley, chopped

Instructions

Season chicken breasts with salt and pepper.

Heat olive oil in large skillet at medium setting. Add chicken breasts and brown 10 min. per side.

Prepare onions, garlic and mushrooms and add to skillet while chicken is browning.

In a small bowl, thin *Alouette Spreadable Cheese* with broth and wine. Add Dijon mustard and blend.

Pour *Alouette Spreadable Cheese* sauce mixture over chicken and simmer for 10 minutes.

Garnish with fresh parsley and serve.

Note: cooking time may vary based on the size and thickness of the chicken breasts.