

## Chicken breasts with morels

Preparation time



20 minutes

Cooking time



30 minutes

Servings

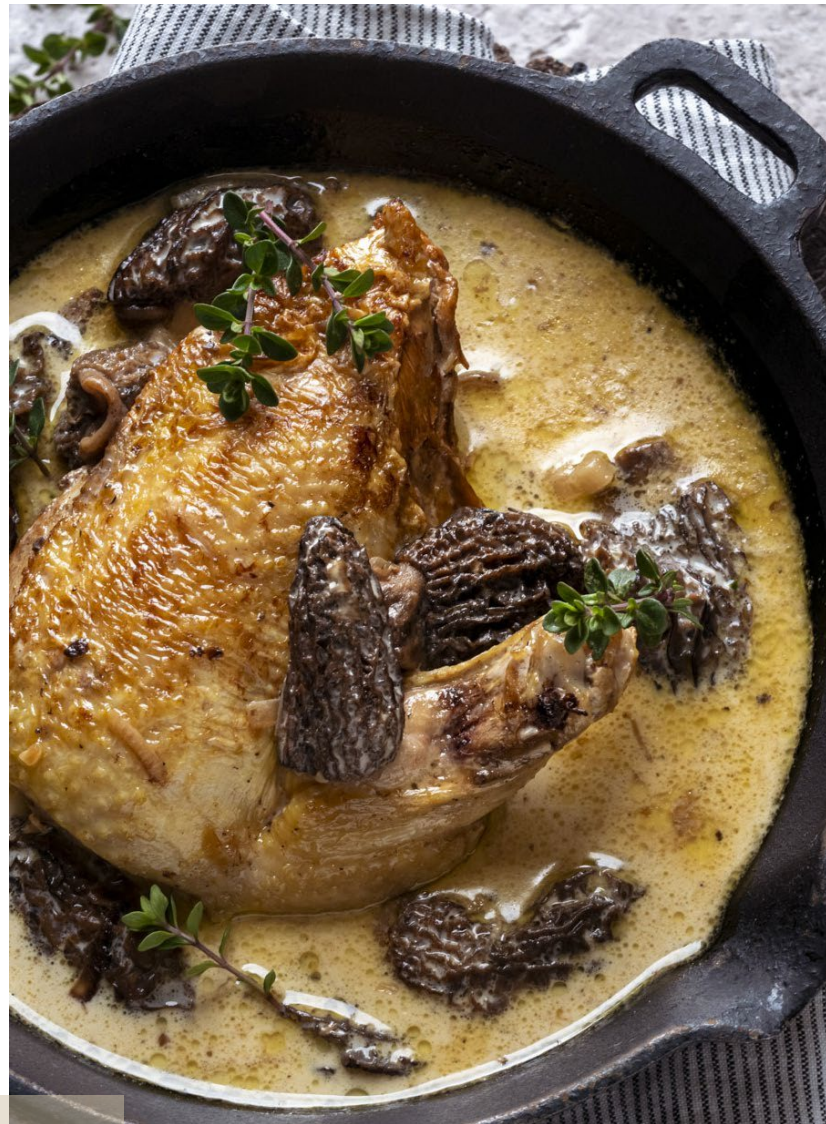


4

Difficulty



Cost



### Ingredients

400 g Honza "Frozen morels"

4 chicken breasts

30 g butter

2 shallots

15 cl white wine

20 cl chicken stock

150 g thick cream

Salt and pepper

### Preparation

- 1 Peel and chop the shallots.
- 2 Melt the butter in a casserole dish and brown the chicken breast on all sides. Set them aside.
- 3 In the same casserole dish (without removing the fat), add the shallots and remove them. Pour in the white wine, reduce for a few moments and pour in the stock. Season with pepper.
- 4 Add the chicken breasts and morels and cook over a low heat, covered, for 25 minutes.
- 5 Add the cream, mix and continue cooking for 5 minutes. Add salt if necessary and serve with rice or pasta.