

Chicken With Red Grapes & Mushrooms

Ingredients

2 tablespoons butter	1 cup heavy cream
1 tablespoon olive oil	1 tablespoon dried thyme
4 thin sliced chicken cutlets	1 teaspoon salt
1 cup sliced fresh mushrooms	1 teaspoon ground black pepper
1 cup red wine	1 cup seedless red grapes, rinsed and dried

Instructions

Melt butter with oil in a large skillet over medium high heat. When hot, add chickencutlets. Brown 2 to 3 minutes on both sides until golden.

Add mushrooms, and saute for 2 to 3 minutes, or until soft. Deglaze pan with wine, making sure to loosen any brown bits from bottom of pan. Simmer for 5 minutes.

Stir in cream. Add salt, pepper, and thyme. Reduce heat to low, and cover. Simmer for 5 to 7 minutes, stirring occasionally.

Remove cover. Reduce cream for 3 minutes, until thickened. Add red grapes, and heat through.