

## Chicken Paillards with mushroom, mustard, and sherry sauce

Martha Stewart, January 2010

Serves: 4

Note: HdeH replaced Veal with chicken

*4 chicken breast sliced thinly*  
*Salt and pepper*  
*1-tablespoon extra virgin olive oil*  
*4-tablespoon unsalted butter (total1+3)*  
*2 cups sliced mushrooms*  
*2 tablespoons minced shallots*  
*3 tablespoons medium-dry sherry*  
*2 tablespoons grainy mustard*  
*¾ cup chicken stock warm*  
*1-tablespoon fresh chives (chopped)*



1. Season 2 chicken breast (Paillards) on both sides with salt and pepper. Heat 1 tablespoon olive oil and 1 tablespoon unsalted butter in a large skillet over medium-high heat until butter foams. Add 2 Paillards, and sauté on 1 side until golden brown, about 2 minutes. Flip, and sauté Paillards until cooked through, about 30 seconds. Transfer to a plate. Repeat with remaining Paillards.
2. Add 2 cups sliced mushrooms, 2 tablespoons minced shallot, and 1 tablespoon unsalted butter to skillet, and cook over medium heat, stirring often, until mushrooms are golden, about 2 minutes. Add 3 tablespoons medium dry sherry and 2 tablespoons grainy mustard, and deglaze the pan, scraping brown bits from bottom with a wooden spoon.
3. Add chicken stock and any plate juices. Simmer until sauce reduces by half, about 3 minutes. Gradually stir in 2 tablespoons cold unsalted butter (cut into small pieces) until just melted, and sprinkle with 1 tablespoon finely chopped fresh chives. Season to taste.

Web page: <http://www.marthastewart.com/338911/veal-paillards-with-mushroom-mustard-and>