



CHICKEN IN WHITE WINE CREAM

METHOD

Lightly brown both sides of chicken in olive oil.

Add onion, garlic, mushrooms and 2 tablespoon of butter, sauté about 4-5 minutes.

Add wine and Worcestershire sauce.

Lower heat and add cream, herbs and season to taste.

Simmer on low 20-25 minutes until done.

INGREDIENTS

- 4 chicken breasts, skinless
- 1 medium onion, diced
- 10 fresh mushrooms, sliced
- 6 minced garlic cloves
- 1 small glass white wine & dash Worcestershire sauce
- 475ml/ pint double cream
- 1 teaspoon of each (fresh): basil, parsley, tarragon



THE GARLIC FARM
ON THE ISLE OF WIGHT