

Seasonal Eating

Coriander Chicken with Mushrooms

1 1/2 pounds boneless, skinless chicken breasts
Kosher salt and black pepper
1 teaspoon dried oregano
1 teaspoon paprika
1 teaspoon ground coriander
2 tablespoons olive oil
1 tablespoon butter
12 ounces fresh mushrooms, sliced
1/2 cup chicken
3 green onions, sliced
2 cloves garlic, pressed
Roughly chopped fresh parsley for garnish

Cut the chicken breasts in half horizontally to make thinner cutlets. Pat dry and season with salt and pepper. Combine oregano, paprika and coriander in a small bowl. Season the chicken on both sides with the mixture. In a large skillet, heat olive oil until shimmering. Add the chicken cutlets and cook for 3-4 minutes and then turn and cook another 3 or so minutes until cooked through. Transfer to an ovenproof platter and keep warm in the oven. In the same skillet, add the butter (and a little more oil if needed) and melt. Add the mushrooms and sauté for 5 minutes. Add the broth, green onions and garlic. Bring to a boil. Season with salt and pepper as desired. Add the chicken back to the pan and spoon some of the sauce on top. Sprinkle with parsley and serve.