

Pan Roasted Chicken

2 chicken breast halves
Salt and pepper to taste
2 tablespoons olive oil
10 mushrooms, cut in thick slices
4 shallots, peeled and cut in half
1 large sprig rosemary
1/2 lemon

Season chicken breasts generously with salt and pepper. Heat an oven proof skillet over medium heat. Add a two count of olive oil to the pan. Add the chicken breasts to the hot oil, skin side down. Sear the skin until it turns golden brown, about 10 minutes. Turn chicken over and add mushrooms, shallots and rosemary to the pan. Place in a 350 degree oven and roast until chicken is cooked through and the shallots and mushrooms are tender, about 30-45 minutes. Remove the chicken and vegetables from the pan. Reduce the juices to a couple of tablespoons and add the juice of the 1/2 a lemon. Pour over the chicken.