

Chicken Breasts with Bacon, Onions and Mushrooms in Creamy Paprika Sauce

*Carolyn T's
Cookbook*

Servings: 4

Source: *Fast & Fabulous Chicken Breasts*, by Phillis M. Carey



Description: Yummy sauce just as is, or over pasta or mashed potatoes

1. Trim chicken breasts and lightly pound between two sheets of plastic wrap to an even 1/2 inch thickness. Season chicken with salt and pepper.
2. Melt butter in a large skillet over medium high heat. Add the chicken to the skillet and cook 2 minutes per side to brown lightly. Remove chicken to a plate. Stir mushrooms into drippings in the pan and cook until golden brown, about 8 minutes. Remove mushrooms to plate with chicken.
3. Add bacon to skillet and cook over medium heat until crisp. Remove to a paper towel to drain. Add onions to bacon fat and cook for 4 minutes to soften. Stir flour and paprika into onions and then stir in the chicken broth, cream and tomato sauce. Bring to a boil, stirring constantly.
4. Return chicken, mushrooms and bacon to skillet, turning to coat with sauce. Simmer chicken, uncovered, for 5-7 minutes or until chicken is cooked through, turning over once.

- 2 whole chicken breasts, no skin, no bone, R-T-C, halved**
- 2 tablespoons unsalted butter**
- 1/2 pound mushroom, sliced**
- 3 slices bacon, chopped**
- 1 cup onion, chopped**
- 2 tablespoons flour**
- 1 teaspoon paprika, regular or half -sharp**
- 1 cup chicken broth**
- 1 cup heavy cream, or part half and half**
- 2 tablespoons tomato paste**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 484 Calories; 34g Fat (62.7% calories from fat); 33g Protein; 13g Carbohydrate; 2g Dietary Fiber; 173mg Cholesterol; 421mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 6 Fat.