

Chicken in Garlic Parmesan Sauce

- 2 chicken breast
- *2 tsp. Migliore Northern Italian Seasoning
- 2 tablespoons Migliore Extra Virgin Olive Oil (any choice)
- 1 small onion, sliced
- 1/4 cup Migliore Wild Mushroom & Sage Extra Virgin Olive Oil
- 1/4 cup dry white wine
- 1/4 cup grated Parmesan
- 1/4 pound mushrooms (optional)

Pound out chicken breasts to 1/4" thick. Brown chicken, onion & mushrooms in the olive oils – approximately 5 to 7 minutes. Add Parmesan and wine, lower heat. Cook until sauce thickens a bit – up to 15 minutes. Serve with pasta, rice or garlic mashed potatoes! Makes 2 servings.

*You may substitute with Migliore Classic American for a hint of sage flavor.