

Boursin Chicken

Ingredients

- 2 boneless chicken breasts (about 1 & 1/2 pounds total)
- 1 teaspoon coarse salt
- 1 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/4 cup olive oil , divided
- 8 ounces baby bella mushrooms , sliced
- 2 cloves garlic , minced
- 1/4 cup white cooking wine
- 3/4 cup low sodium chicken broth
- 5.2 ounce round block of Boursin garlic and herb cheese , cut into 4 pieces
- Pasta of choice

Instructions

- Cut your chicken in half so you get two thin chicken cutlets. Season on both sides with the salt, pepper, and garlic powder.
- Heat half of the oil in a large nonstick skillet over medium heat. Once shimmering, add the chicken to the pan and cook until both sides are golden brown, about 2-3 minutes per side. Transfer the chicken to a plate and keep warm.
- Add the remaining oil to the pan with the mushrooms. Cook over medium-high heat until golden brown, about 3-5 minutes. Add in the garlic and cook until fragrant, about 20 seconds.
- Deglaze the pan with the white wine.
- Add in the chicken broth and Boursin cheese. Stir until a smooth sauce forms and allow it to gently bubble for 3 minutes.
- Add the cooked chicken back into the pan and warm through, about 2 minutes, or until an internal temperature reaches 165F.
- Serve over pasta of choice.

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