

Gill's Gourmet Gallery

Chicken with button mushrooms & a cream & brandy sauce

Ingredients

4 chicken breasts, cubed
2 tablespoons of vegetable oil
2 twists of salt and pepper
200g small button mushrooms
500mls water
2 bay leaves
2 tablespoons brandy
100mls thick fresh cream

Method

Lightly heat the oil in a hob to oven casserole dish and fry the chicken cubes with a twist of seasoning for 5 minutes. Add the onion and cook for a further 5 minutes until the onion is soft. Turn off the heat to cool a little and add the water, brandy, bay leaves and mushrooms. Placing the lid on the casserole dish cook in the oven for 40 minutes at 180C. Remove from the oven, add a twist of seasoning to taste and stir in the cream. Serve with potatoes and vegetables or wild rice.

