

Chicken, Mushroom and Leek Fricassee

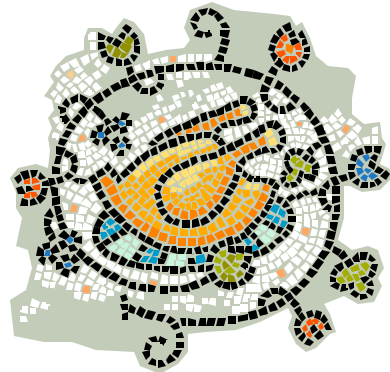
2 large boneless skinless chicken breast halves, cut 1" pieces
Salt, to taste
Freshly-ground black pepper, to taste
1 1/2 tablespoons butter
8 ounces mushrooms, sliced
1 small leek, white and pale green parts only, thinly sliced
2 teaspoons chopped fresh tarragon = (or 1 tsp dried tarragon)
1/3 cup dry white wine
1/3 cup whipping cream



Sprinkle chicken with salt and pepper. Melt butter in heavy large skillet over medium-high heat. Add chicken, mushrooms, leek and tarragon. Sauté 8 minutes. Add wine and cream. Reduce heat to medium. Cover skillet; simmer until chicken is cooked through, about 2 minutes. Uncover; simmer until mushrooms and leek are tender and sauce thickens enough to coat spoon, about 2 minutes longer. Season with salt and pepper. This recipe yields 2 servings; can be doubled.

Chicken, Mushroom and Leek Fricassee

2 large boneless skinless chicken breast halves, cut 1" pieces
Salt, to taste
Freshly-ground black pepper, to taste
1 1/2 tablespoons butter
8 ounces mushrooms, sliced
1 small leek, white and pale green parts only, thinly sliced
2 teaspoons chopped fresh tarragon = (or 1 tsp dried tarragon)
1/3 cup dry white wine
1/3 cup whipping cream



Sprinkle chicken with salt and pepper. Melt butter in heavy large skillet over medium-high heat. Add chicken, mushrooms, leek and tarragon. Sauté 8 minutes. Add wine and cream. Reduce heat to medium. Cover skillet; simmer until chicken is cooked through, about 2 minutes. Uncover; simmer until mushrooms and leek are tender and sauce thickens enough to coat spoon, about 2 minutes longer. Season with salt and pepper. This recipe yields 2 servings; can be doubled.