

Easy Mushroom Chicken

Ingredients

- 3 lb. cut-up chicken pieces (I used chicken thighs bone-in and with skin)
- 1/2 cup seasoned flour (you can decided) (I used Salt and Pepper and Mrs Dash)
- 6 Tbsp. oil for frying chicken
- 3 cups sliced fresh mushrooms
- 2-3 Tbsp. butter for frying mushrooms
- 1 – 10 oz. can mushroom soup
- 1/2 cup chicken broth
- 1/2 cup orange juice
- 1/2 cup dry white wine
- 1 Tbsp. brown sugar
- 1/2 tsp. salt
- 4 carrots, sliced
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Instructions

- Wash and pat dry chicken pieces. Put flour in plastic bag add seasonings. Shake chicken in it. In frying pan, heat oil and brown chicken. Remove chicken to large casserole. Cook mushrooms in butter until golden and add to casserole. Combine remaining ingredients in a bowl and then pour over chicken and mushrooms and bake at 350 F. for 1 hour. Serve over rice or noodles with a fresh green salad.