

Chicken with a Creamy Dijon Mustard Sauce

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Ingredients:

4 boneless skinless chicken breast halves

1 1/2 tablespoons olive oil

Salt and pepper, to taste

1/4 cup chicken broth

1/2 cup heavy cream

2 tablespoons Dijon mustard

1 teaspoon dried oregano

Directions:

Place olive oil in a large skillet over medium-high heat. While the oil is warming, season the chicken with a little salt and pepper. Next, add the chicken to the skillet and sauté until it is cooked through (about 10-15 minutes, flipping once). Once cooked, transfer the chicken to a plate and cover with tin foil to keep warm. Slowly pour the chicken broth into the hot skillet. Gently whisk in the cream, mustard and oregano. Turn the heat to low and let the sauce simmer for 2 minutes while constantly stirring. Now, pour the sauce over chicken and serve. Enjoy!