CHICKEN WITH CREAM OF MUSHROOM

Ingredients
Thyme or oregano leaves
tablespoon butter
Half a teaspoon of white pepper
Teaspoon salt
3 cloves garlic
small onion
300 grams mushroom
500 chicken breasts
Mushroom chicken:
100 grams butter
1 tablespoon flour
600ml full fat milk
precious:

Directions
To prepare the cream: In a bowl we put milk and flour and stir them a little, then we put the bowl on the fire and leave until the milk boils, and then we remove the bowl from the fire and add butter to it, then we stir well and quickly until the butter melts, and then we pour the cream into another bowl and then be ready. Finely chop the onion and garlic, as well as the mushrooms into medium-sized pieces. To prepare the chicken: we cut each chicken breast into two parts, then we put salt and pepper on the chicken pieces and on both sides of it, then we put a bowl on the fire with a little butter and leave them until the bowl becomes very hot and the butter melts, then we put the chicken pieces in the bowl and leave them For about two minutes until they turn brown, then we fry the other end of the chicken pieces for another two minutes, that is, until they turn brown, Then we put the chicken pieces in another bowl and reduce the fire on the frying pan, then add the onions and garlic to the frying bowl and fry them a little, then add the mushrooms to them and fry them all, then reduce the heat and add the cream to the frying bowl, chicken pieces and a little thyme Leave them on the fire for about 10 minutes, then add a little salt and wild thyme, and then they are ready.

CHEF OMAR

Bon Apetit!