

Caramelized Chicken

Recipe By *Raizy Fried*



Cook & Prep:  35 m

Serving:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat,
Passover, Rosh Hashanah,
Sukkot

Diet: Gluten Free, Low Carb

Source: Kosher.com

Exclusive

By Raizy Fried @raizyscookin Here's one easy chicken recipe that actually tastes gourmet. I love the earthy flavor of mushrooms, and the wonderful combination of silan, wine and sautéed onions. It's a sweet juicy chicken recipe, to put it in "chicken-and-potatoes-language". Enough said.

Ingredients (9)

Main ingredients

- 1 large onion, cut in rings
- 2 tablespoons oil
- 8 ounces baby Portobello mushrooms, quartered
- 1/4 cup silan (or honey)

- 2 tablespoons red wine
 - 1 clove garlic, crushed
 - dash of salt
 - dash of black pepper
 - 1 pound (4-6 pieces) chicken cutlets, pounded thin
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Start Cooking

Prepare the Chicken

1. In a medium pot over high heat add the oil. Sauté the onions for about four minutes till soft. Add mushrooms, wine, honey and garlic and mix to incorporate.
2. Move the mushroom and onion mixture to the side of the pot and add cutlets to pot. Baste some of the sauce on the cutlets.
3. Cover pot and cook for 15 minutes over medium heat. Flip the cutlets onto the other side and cook for an additional 10 minutes on medium heat.