

Skillet Chicken

Recipe By *OU Kosher*



Cooking and Prep:  1
h 10 m

Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Passover

Source: OU Kosher

Cuisines: Italian

A breaded fried chicken dinner cooked with mushrooms and tomatoes and bursting with flavor. Courtesy of the Women's Branch of the OU

Ingredients (10)

Main ingredients

- 1 chicken, cut in eighths
- 1/2 cup **Yehuda Matzo Meal**
- salt and pepper
- oil
- 1 onion, chopped
- 1 clove garlic, chopped

- 1/2 cup **Baron Herzog Chenin Blanc** or other white wine
 - 1/2 cup fresh tomatoes, chopped
 - 1/2 pound mushrooms, chopped or 1 small can stems and pieces
 - 2 teaspoons parsley, chopped or 2 cubes **Gefen Frozen Parsley**
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Start Cooking

Prepare the Chicken

1. Put matzo meal, salt and pepper in plastic bag.
2. Add chicken and shake well.
3. Brown chicken pieces in hot oil, turning once.
4. Add all other ingredients, cover and simmer about 45 minutes.