

# Chicken Lombardy

## Ingredients

	8	oz	sliced	Mushrooms
	2	Tbsp.	melted	Butter
	6			Chicken breasts (skinless& Boneless)
	1/2	cup		Flour
	1/3	cup		Butter
	3/4	cup		Wine (marsala or dry white)
	1/2	cup		Chicken broth
	1/2	tsp		Salt
	1/8	tsp		Pepper
	1/2	cup	shredded	Mozzarella cheese
	1/2	cup		Parmesan cheese
	2		chopped	Green onions chopped

Cook mushrooms in 2 tablespoons butter in a large nonstick skillet over medium-high heat, stirring constantly, 3 to 5 minutes or just until tender. Remove from heat; set aside.

Cut each chicken breast in half lengthwise. Place chicken between 2 sheets of heavy-duty plastic wrap; flatten to 1/8 inch thickness, using a meat mallet or rolling pin.

Dredge chicken pieces in flour. Cook chicken in batches, in 1 to 2 tablespoons butter in a large nonstick skillet over medium heat 3 to 4 minutes on each side or until golden. Place chicken in a lightly greased 13 x 9 inch baking dish, overlapping edges. Repeat procedure with remaining chicken and butter. Reserving pan drippings in skillet. Sprinkle mushrooms evenly over chicken.



Add wine and broth to skillet. Bring to a boil; reduce heat, and simmer, uncovered, 10 minutes, stirring occasionally. Stir in salt and pepper. Pour sauce over chicken. Combine cheeses and green onions; sprinkle over chicken.

Bake uncovered, at 450 degrees for 12 to 14 minutes until cheese melts.

Variations: If the cutlets were made ahead of time and frozen, they may be too dry for the flour to stick to them very well. You can make a mixture of egg and water or milk to dip them in before coating with flour.

For the flour, you can use panko (Japanese Bread Crumbs) instead of flour or use a mixture flour and panko.

It's best to season the flour/panko, used to coat the chicken cutlets, with a little salt, pepper, and parmesan cheese.

You can use canned mushrooms instead of fresh ones.