Chicken breasts with mushrooms, pancetta and wine
Serves 4

4 skinless, boneless chicken breast halves (1 1/2 to 2 pounds)
Salt and pepper, to taste
1/2 cup flour
2 ounces pancetta or thick-cut bacon, cut into small dice
2 tablespoons olive oil
1 pound button, cremini or shiitake mushrooms or a combination, sliced
1/2 cup white wine
1 tablespoon lemon juice
1 tablespoon chopped fresh rosemary
2 tablespoons chopped fresh parsley (for garnish)

1. Set the oven at 350 degrees. Have on hand a baking sheet or heatproof platter.

2. Sprinkle the chicken breasts with salt and pepper. Spread the flour on a plate and dredge the chicken lightly in it, shaking off the excess.

3. In a large skillet over medium heat, cook the pancetta, stirring often, for 3 to 4 minutes, or until golden. Transfer to a plate.

4. Turn the heat to medium-high and add the oil to the pan. Add the chicken breasts to the pan but don’t crowd them (do this in batches if necessary). Cook for about 2 minutes on a side, or until browned. Transfer to the baking sheet and place in the oven. Let cook in the oven for 8 to 12 minutes, or until a thermometer inserted into the thickest part of the chicken registers 165 degrees.

5. Meanwhile, add the mushrooms to the skillet and sear them without moving them for about 1 minute. Add a tablespoon of the wine to the mushrooms and scrape the bottom of the pan with a flat wooden spoon to deglaze it. Continue to cook the mushrooms for 3 to 4 minutes, or until they are golden. Add the remaining wine, lemon juice and rosemary to the pan. Continue to cook until much of wine evaporates, leaving some liquid in the pan for a sauce. Stir in the pancetta. Taste and add more salt and pepper, if you like.

6. Remove the chicken from the oven. Transfer the breasts to a platter and spoon the mushrooms and their juices over the top. Sprinkle with parsley and serve.

©2009-2019 Sally Pasley Vargas. Writing and photography, all rights reserved.