

Creamy Chicken & Mushroom Sauce

Ingredients

- 2 Tbsp olive oil
- 2 chicken breasts, diced
- 1 serrano pepper, diced
- 4 cloves garlic, minced
- 1 Tbsp fresh ginger root, minced
- 1 tsp black pepper
- 1/4 cup soy sauce
- 1/2 cup white wine
- 1 pint heavy cream
- 1 small container sliced cremini mushrooms

Directions

Step 1

In a large pan, heat olive oil on medium heat. Add diced chicken and cook thoroughly.

Step 2

Add serrano pepper, garlic, ginger, and black pepper. Cook for 1 minute, or until fragrant.

Step 3

Add soy sauce and wine and stir.

Step 4

Add heavy cream and cook until the sauce becomes the desired thickness.

Step 5

Add mushrooms and cook until tender. Serve over a bed of rice.