

## Chicken and mushrooms with Verjuice sauce:

## **Ingredients:**

4 chicken breasts
Oil, for frying
1 onion, cup lengthly
2 garlics, chopped
½ kg Mushrooms
Salt & pepper, to taste
1 cup Domaine Wardy Verjuice
½ cup Domaine Wardy white wine
½ cup cream
Parsley, for garnish
Rice, cooked

## **Instructions:**

Fry the chicken with some oil until golden brown, put aside. Add onions and cook until soft, add garlic and cook for another 2 min then add mushrooms, mix well with the onions and garlic, now add the Domaine Wardy Verjuice & wine, let boil for 1 min, add the chicken and simmer until cooked well. Add the cream and let boil for another 2-3 min. Serve with rice and sprinkle fresh parsley on top.













