

Creamy White Wine Chicken

1 Cup cooked Rice or 1 package cooked Pasta noodles. (Whichever you wish to be the 'bed' for the Chicken and sauce)

3 lbs Chicken breast or thighs (boneless)

2 Cups of Milk

3 Tbsp of Sour cream

1 Cup of White Wine (Chardonnay is recommended)

1/3 stick of Butter

1/3 Cup of Diced Onion

2 Tbsp Olive Oil

1 Tbsp Basil

1 tsp Rosemary

1/2 Cup diced or sliced Mushrooms

Preheat the oven to 375 degrees.

Trim the fat then lightly Salt the Chicken. In a Corning or Pyrex pan cover and bake the Chicken at 375 for 1 hour.

Melt the Butter and Olive Oil in a sauté pan. Sauté the Mushrooms and Onion in the Butter and Oil over light heat. Do Not Brown.

In a saucepan cook the Milk over medium high heat. When the Milk is hot (try not to 'boil over' the Milk, it should simmer) add the Sour cream and the Wine, simmer for 5 minutes or until the cream has dissolved completely. Add the sautéed vegetables and let simmer another 15 minutes.

Remove Chicken from the oven and pour the sauce over the Chicken in the pan. Cover and let bake at 375 for approximately 20 to 30 minutes. Sauce will have thickened a bit but should still 'pour' over the bed of Rice or Pasta.