**CHICKEN MADEIRA**          **Yield: 4 Servings**

**INGREDIENTS:**

- 1 lb  boneless skinless chicken breasts, sliced thin and pounded lightly
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon ground black pepper
- Flour for dredging chicken
- 2 oz butter **divided**
- 1 T olive oil
- 2 shallots, finely chopped
- 2 cups white mushrooms sliced thinly, optional
- 2 cups madeira wine
- 2 cups beef broth
- 1/2 pound asparagus trimmed
- 3 ounces mozzarella cheese
- Parmesan cheese shaved for garnish

**INSTRUCTIONS:**

1. Season chicken with salt and pepper. Dredge in flour to prepare for sauté.
2. Heat 1 oz. butter plus 1 T olive oil in your skillet on medium-high heat.
3. Cook the chicken on medium heat for 4-5 minutes on each side, until lightly browned and just cooked through.
4. Remove the chicken, add in the remaining 2 more tablespoons of butter and add the mushrooms and shallots.
5. Cook on medium-high heat for 1-2 minutes before stirring, cook an additional 1-2 minutes.
6. Remove the mushrooms and put with the chicken on another plate.
7. Add in the Madeira wine and reduce to ½ volume then add beef broth.
8. Bring to a boil, reduce to a **simme**r and cook for 8-10 minutes to reduce.
9. While sauce is reducing blanch your asparagus very quickly and lightly-1 minute and ice.
10. Place chicken in pan top with sautéed mushroom mixture, asparagus, and pour pan sauce over.  Top lightly with mozzarella.
11. Place in over to melt and brown cheese.