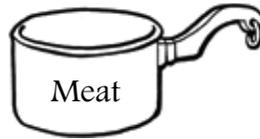


# Balsamic Chicken

*This is the epitome of a quick, elegant weeknight meal.*



## INGREDIENTS:



1 pound boneless, skinless chicken breasts, cut into small strips  
1 cup flour  
1 (8-ounce) package crimini mushrooms, thinly sliced  
3 teaspoons extra-virgin olive oil

### Sauce:

1/3 cup balsamic vinegar  
6 tablespoons brown sugar



## DIRECTIONS:



Whisk the sauce ingredients in a bowl and set aside.

Pat the chicken dry.

Pour the flour into a medium, flat bowl. Dip each piece of chicken in the flour to coat the chicken, shaking off any excess flour.

Pour 2 teaspoons of the olive oil into a 10- or 12-inch high-sided pan over high heat. When you see the oil shimmering, lower the heat to medium and add the chicken. Sauté until the chicken is mostly done, flipping the pieces halfway through.

Reduce the heat to medium-low. Add the mushrooms along with the remaining teaspoon of olive oil.

Sauté the mushrooms for about 2 minutes, making sure to move the chicken so the mushrooms are in direct contact with the pan.

Reduce the heat to low and add the sauce. Cook for about 5 minutes.

Makes 2 to 4 servings.

**PASSOVER FRIENDLY TIP:**

Use matzah cake meal instead of flour.

