

CREAMED CHICKEN ON BISCUITS

Recipe courtesy of ohiosoutherner.com

INGREDIENTS (4 SERVINGS)

- 2 chicken breasts on bone with skin, roasted
- 1 medium onion, chopped
- 1 8 oz jar sliced mushrooms, drained
- 1/4 cup butter
- 1/3 cup flour
- 1 cup half and half
- 2 cups chicken broth
- 1/2 cup white wine
- 1 tsp salt
- 1/2 tsp pepper
- 1/4 tsp nutmeg
- 8 buttermilk biscuits



DIRECTIONS

1. Roast the chicken breasts using the Barefoot Contessa's method. Sprinkle olive oil on both sides of the chicken and salt and pepper generously. Bake in a 375 degree oven for 35 to 40 minutes. Let the chicken cool and then remove the meat from the bones and chop into bite sized pieces.
2. In a large saucepan, melt the butter and add the onion. Sauté until the onions are tender and translucent. Add the flour and stir for at least 1 minute. Gradually add the chicken broth and half and half. Continue to stir the mixture until thickened and bubbly.
3. Add the salt, pepper, nutmeg, wine, mushrooms and chicken to the cream mixture and cook until the mushrooms and chicken are thoroughly heated.
4. Pour mixture over open face buttermilk biscuits.