

Here is another new recipe that I have tried while we were off.

#### CHICKEN VEGGIE SKILLET

- 1 ½ lbs. of boneless, skinless chicken breasts cut into ½ strips
- ½ teaspoon salt
- ¼ teaspoon pepper
- 6 teaspoons olive oil, divided
- ½ lb. sliced fresh mushrooms
- 2-4 cloves of garlic, finely minced
- 1 small onion, thinly sliced
- 1 lb. of fresh asparagus cut in 1 inch pieces
- ½ cup chicken broth
- 2 tablespoons cold butter, cubed.

Be careful to follow the steps.

Sprinkle chicken with salt and pepper. In a large skillet, heat 1 teaspoon of olive oil over medium-high heat. Add ½ of the chicken, cook 3-4 minutes or until no longer pink. Remove from pan, keeping warm. Repeat with 1 teaspoon of oil and the remaining chicken. Remove and keep warm.

In the same pan, heat 2 teaspoons of olive oil, cook 2-3 minutes until tender, add minced garlic and cook a minute longer, remove and add to chicken.

Heat remaining oil in pan, add asparagus. Cook 5-6 minutes or tender crisp. Add to chicken and mushrooms

Add broth to skillet, stirring to loosen browned bits from pan. Bring to a boil, cook 1-2 minutes or until the liquid is reduced to about 2 tablespoons. Return chicken and mushroom mixture to skillet, heat through. Remove from heat and stir in cold butter 1 tablespoon at a time.

Serve with rice or buttered noodles.