

## Chicken Francese

**1/2 INCH THICK CHICKEN BREASTS**

**SALT & PEPPER**

**ONION POWDER**

**2 LEMONS**

**BADIA ROASTED GARLIC POWDER**

**2 EGGS**

**1 1/2 CUPS SELF-RISING FLOUR**

**1 PINT SLICED WHITE MUSHROOMS**

**1 STICK BUTTER**

Place butter in a saucepan with mushrooms on medium heat. Sprinkle mushrooms with salt, pepper, and onion powder. Cook on medium/low heat until juices turn from cloudy to clear. Do not cook on high or butter will burn.

Salt and pepper chicken (*\*NOTE: slice breasts thin or you will have to cook them longer to reach a safe internal temp. of 175 degrees F.*) then sprinkle with garlic powder and onion powder. Beat eggs and pour over chicken to coat well. In a shallow pan, coat chicken well with flour. Fry chicken 3 minutes per side until golden brown. Let chicken cool on a drying rack for 3 minutes, then place in a dish and pour hot mushrooms and butter on top. Squeeze two lemons on the top of the chicken and mushrooms. Garnish with lemon slices.

*“This dish is my version of a Cedartown, GA. favorite that is served at our local Petros and Zorbas Restaurants.” -Tammy*