



Baked Saucy Chicken

Ingredients:

- 4-6 chicken cutlets
- 1 medium onion, sliced
- 8 ounces sliced white mushrooms
- 1/4 cup olive oil
- 1 and 1/2 cups chicken broth
- 4 TBSP all purpose flour
- 2 TBSP lemon juice
- 2 TBSP balsamic vinegar
- 1 and 1/2 tsp salt
- 1/4 tsp pepper

Directions:

Preheat oven to 450. Pour oil into a casserole dish. Add chicken, onion and mushrooms, turning to coat with oil. Bake 5 minutes; turn chicken over and stir vegetables. Bake an additional 5 minutes.

Meanwhile, in a medium bowl, whisk flour into chicken broth. Add vinegar, lemon juice, salt and pepper, stirring well.

When chicken has cooked for 10 minutes, add broth mixture to casserole dish, cover with foil and bake 10 minutes. Remove foil; stir vegetables and bake, uncovered, until sauce bubbles and is slightly thickened, about 10 minutes.

Heat broiler. Turn chicken over. Place dish **6 inches** from heat and broil until chicken just starts to turn golden, about 3-5 minutes. *(You may want to watch this pretty closely....3-5 minutes under a broiler sounds like a long time)* Serve immediately.