

La Provence's French Onion Chicken

Serves 5-6



Ingredients:

- 6 (4-5 ounce) chicken breasts
- 1 tablespoon olive oil
- 3/4 cup white wine
- 1 cup La Provence's French Onion Soupe
- 3 slices Swiss cheese, cut in half
- Parmesan, to serve (optional)
- Salt & Pepper, to taste

Directions:

Lightly salt and pepper chicken breasts. Heat a large pan over medium-high heat, add 1 tablespoon of oil, and sear both sides of the chicken breasts. Pour in the white wine to deglaze the pan. Add the French Onion Soupe and bring to boil. Reduce the heat to medium-low, cover pan and simmer for 8 minutes. Place half a slice of cheese on each chicken breast and continue to cook for 2 more minutes, covered. Sprinkle with Parmesan, if using. Serve the chicken with the pan sauce.