

Chicken with Red Wine and Onion

Ingredient

6 oz chicken breast
1 tbsp olive oil
4 button mushrooms, halved
6 canned pearl onions, halved
¼ cup dry red wine
½ cup French onion soup
Pinch of salt
Pinch of pepper
1 tbsp parsley, chopped

Method

Season both sides of chicken breast with salt and pepper. Preheat convectionware over medium heat on stove top. Add olive oil and sauté the chicken breast for about 2 minutes on each side until browned. Remove convectionware from stove and add remaining Ingredients to the chicken, lightly stirring to combine. Lightly sprinkle with salt and pepper.

Secure lid of convectionware and place in a 450 degree oven for 15 minutes. Garnish with a pinch of chopped parsley.