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[www.cullensbutchers.com](http://www.cullensbutchers.com)

## **Chicken Breast in Breadcrumbs with Mushroom, Cream & Pesto Sauce**

**Preparation Time: 10 minutes**

**Cooking Time: 20 minutes**

**Serves 4**

### **Ingredients:**

*4 Chicken Breasts (OR CULLENS FROZEN BREADED CHICKEN)  
100gms Breadcrumbs  
Salt  
Freshly Ground Black Pepper  
Parsley  
Clove of Garlic (crushed)  
1 Egg White  
200gms Mushrooms (Sliced)  
2 Tablespoons Green Pesto  
200ml Cream*

### **Preparation:**

Pre-Heat oven to 200 deg C.

Empty Breadcrumbs into mixing bowl.

Add parsley, crushed garlic, salt and black pepper, mix well.

Coat each chicken breast with the egg white.

Dip each breast into the breadcrumb mixture.

Place onto a greased oven tray.

Place tray in oven and cook for 20 min or until topping is golden brown.

Gently fry sliced mushrooms until brown, add cream and pesto.

As soon as cream begins to boil, remove from heat.

Place the cooked chicken breast onto a plate.

Spoon over the mushroom, cream & pesto sauce.

Serve with salad and baked potato.

**Tip: Alternatively you could buy Cullens Frozen Breaded Chicken Fillets instead of making your own breadcrumbs and cook per instructions. Leaving you to only make the sauce!**