

## **CHICKEN WITH HERB SAUCE**

Source: QUICK COOKING July/August 2001 (Irene Cooney, Manheim PA)

Cook/Prep Time: about 1/2 hour

### **INGREDIENTS:**

4 boneless skinless chicken breast halves  
1/2 tsp salt  
1/4 tsp pepper  
2 TBS butter or margarine, divided  
2 TBS olive or vegetable oil, divided  
1/2 chicken broth  
2 TBS minced chives  
2 TBS minced fresh parsley  
2 tsp lime juice  
1 tsp minced fresh basil  
1 tsp Dijon mustard

### **DIRECTIONS:**

Place chicken between 2 sheets of waxed paper - flatten evenly with mallet - sprinkle both sides with salt & pepper - in large skillet, heat 1 TBS each of butter & oil - brown chicken over medium-high heat about 6 minutes on each side or till juices run clear - remove & keep warm.

Stir broth, chives, parsley, lime juice, basil, mustard & remaining butter & oil into drippings - cook/stir till butter is melted - serve over chicken.

Serves: 4