

Chicken Breast Diane

4 boneless chicken breasts – halved and sliced in two,
½ tsp salt,
¼ tsp pepper,
2 tblsp oil,
2 tblsp butter,
3 tblsp chives,
juice of 1 lemon (2 tblsp),
2 tblsp brandy (optional but not really),
3 tblsp chopped parsley,
2 tsp mustard,
½ c chicken broth.

Place chicken breasts between wax paper. Pound slightly. Sprinkle with salt and pepper. Heat ½ the oil and butter in pan. Cook chicken over med heat 5 minutes on each side. Transfer to warm plate. Add chives, lemon juice, brandy, parsley, and mustard to pan. Cook 15 seconds stirring constantly. Whisk in broth. Stir till smooth. Add remaining butter and oil and pour over chicken.