

# Chicken Lombardy

## Ingredients

8 oz package of sliced fresh mushrooms

2 tbsps of melted butter.

6 skinned and boned chicken breasts.

$\frac{1}{2}$  cup of all-purpose flour.

$\frac{1}{3}$  cup of butter.

$\frac{1}{2}$  cup of chicken broth.

$\frac{1}{2}$  tsp of salt.

$\frac{1}{8}$  tsp of pepper.

$\frac{1}{2}$  cup of shredded mozzarella cheese.

$\frac{1}{2}$  cup of parmesan cheese.

2 chopped green onions.

## How to make it

In a large nonstick skillet, melt 2 tbsps of butter over medium high heat and sauté the mushrooms for 3 to 5 minutes, stirring constantly.

Cut each chicken breast in half lengthwise and place them between 2 sheets of heavy-duty plastic wrap and flatten to  $\frac{1}{8}$  inch thickness.