



FRENCH BISTRO CHICKEN

4 large boneless chicken breasts

1 tsp. **Sunset Seasoned Salt**

3 Tbsp. **Meyer Lemon Infused Olive Oil**

1 Tbsp. butter

15-20 fresh button mushrooms

½ pkg. **French Bistro Salt-Free Spice Blend**

1 ½ cups cream

½ cup white wine

Juice from 1 large orange or
¼ cup orange juice concentrate

Preheat oven to 350°F. Season chicken breasts with **Sunset Seasoned Salt**. In a large skillet over medium heat, lightly brown chicken breasts in **Meyer Lemon Infused Olive Oil**, remove from pan and place on a parchment lined baking sheet. Bake for 25 minutes, covered lightly with a sheet of foil.

In the same skillet add butter and sauté mushrooms for 4-5 minutes; add cream, **French Bistro Salt-Free Spice Blend**, wine and orange juice. Simmer on low for 20 minutes.

Slice and plate chicken breast and serve with sauce.



- **Sunset Seasoned Salt**
- **Meyer Lemon Infused Olive Oil**

- **French Bistro Salt-Free Spice Blend**