



ITALIAN CHICKEN WITH MUSHROOMS

- 8 Chicken Thighs
- 1/2 Cup White Wine
- 2 Tablespoons Tarragon Vinegar
- 1/4 Cup Chopped Celery
- 1/4 Cup Chopped Onion
- 1/4 Cup Chopped Bell Pepper
- 1 Clove Minced Garlic
- 1/4 Cup Olive Oil
- 1/2 Teaspoon Basil
- 1/4 Cup Butter
- 4 Tablespoons Tomato Paste
- 1/2 Pound Fresh Mushrooms, Thinly Sliced 1 Teaspoon Salt
- 1/2 Teaspoon Pepper

DIRECTIONS

1. Mix wine, vinegar, vegetables, garlic, olive oil and basil.
2. Pour over chicken thighs and marinate overnight.
3. Melt butter in a large skillet.
4. Brown chicken thighs on both sides in melted butter.
5. Place in a baking dish.
6. Stir tomato paste into marinade; gently stir in mushrooms.
7. Sprinkle chicken with salt and pepper.
8. Pour marinade over chicken, cover and bake in a 350 degree oven for 1 hour.
9. Serve with vermicelli or spaghetti.