

## MUSTARD CHICKEN

3 tbsp olive oil.  
10 skinless, boneless chicken breast (about 4-4½ lbs.), cut diagonally into 1 in. strips  
8 cloves garlic, crushed  
3 cups light cream  
3 tbsp all-purpose flour  
4 tbsp coarse-grained mustard  
Salt and pepper  
Chopped parsley to garnish

Heat oil in large skillet until hot. Add chicken strips in batches, do not overcrowd. Add garlic with last batch.

Cook till brown on one side, turn cook for 1 minute. About 3-4 minutes total. Leave pink inside. Remove chicken, but not garlic, and keep warm.

In a small bowl mix a little cream with the flour to make a smooth paste and combine with remaining cream.

Add cream mixture to skillet with garlic and cook over medium heat till thickened. 3 or 4 minutes. Season to taste with salt and pepper. If dish is to be served immediately add mustard and stir in, add chicken and juices, mix well and cook gently for a couple of minutes till chicken is just cooked through.

If dish is to be served later, return chicken and juices to skillet and remove from heat. When ready to serve warm up chicken and cream till chicken is just cooked through and mix in mustard and serve.

Garnish platter with chopped parsley.