

Chicken Murphy
Donna Walsifer

This recipe is a combination of one found in *Southern Living Magazine* and Chicken Scarpariello from *Gourmet Magazine* February 2002

6 boneless chicken breast, skinned
2 tablespoons olive oil
1 large onion
2 red bell peppers cut into $\frac{3}{4}$ " pieces
2 to 4 jarred sweet cherry peppers drained (you can use hot if you like)
2 Yukon gold potatoes, peeled, sliced and cooked until tender
2-3 cloves garlic, minced
1 cup of dry white wine
1/3 cup chicken broth
1/3 cup chopped parsley
1 pound fresh mushrooms sliced

Pat chicken dry and season with salt and pepper. Heat 1 tablespoon of oil in 12 inch skillet over moderately high heat until hot, but not smoking. Sauté chicken in two batches until well browned on both sides about 6-8 minutes. Transfer chicken as cooked to a plate to keep warm, cover with foil.

Add remaining 1 tablespoon of olive oil and cook onion, bell peppers, and cherry peppers, potatoes and mushrooms over moderate heat, covered, stirring occasionally, until softened, about 7 minutes. Add garlic and cook, stirring, until garlic is golden, about 2 minutes. Add wine and broth and boil, uncovered, until most of the liquid is evaporated, about 4 minutes. Add chicken (with any accumulated on plate) and parsley and cook over moderate heat, stirring, until heated through, then season with salt and pepper.