

Texas Roadhouse Smothered Chicken

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Serves 4

- 2 large chicken breasts.
- 1 teaspoon seasoned salt.
- 1/2 teaspoon black pepper.
- 1 tablespoon butter (plus extra if needed.)
- 1 medium onion (sliced 1/4-inch thick.)
- 1/2 pound button mushrooms (sliced.)
- 1/4 pound Monterey Jack cheese (shredded.)
- Salt to taste.

1. Cut breasts horizontally. Pound between plastic wrap. Season with salt and pepper.
2. Melt butter over medium-low. Add onions and pinch of salt. Sauté 3-4 minutes. Add mushrooms. Cook 3-4 minutes until brown. Remove from pan.
3. Add more butter if needed. Cook chicken 6-8 minutes first side. Flip, cook 3-4 minutes more.
4. Top with vegetables. Add cheese. Let melt. Serve immediately.

Main Course
Chicken