

Champagne Chicken and Shrimp

2 lbs shrimp, peeled and deveined
2 green onions, sliced
3 tbsp lemon juice
1 ½ tsp salt
3 tbsp butter
3 whole chicken breasts
¾ lb mushrooms
1 1/3 cup water
1/3 cup flour – all purpose
1 cube chicken bouillon
1 ½ cup half and half
¾ cup champagne

1. Combine shrimp, green onion, lemon juice and salt. Set aside.
2. In skillet cook chicken breast in butter over medium heat until well-browned and tender (~10 minutes).
3. Remove chicken to platter. Keep warm.
4. In drippings in skillet, cook mushrooms until tender.
5. Remove to bowl with slotted spoon. Keep warm.
6. In same skillet, cook shrimp mixture over high heat until shrimp turn pink.
7. Remove with slotted spoon to chicken platter.
8. In bowl, combine water, flour and bouillon.
9. Stir flour mixture into hot liquid in skillet until blended.
10. Gradually add half and half and champagne.
11. Cook, stirring constantly until mixture thickens and boils.
12. Stir in mushrooms and heat them through.
13. Pour sauce over chicken and shrimp on platter.

Makes 6 servings.