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### *CHICKEN DIANE Recipe*

#### **Ingredients:**

6 boneless, skinless chicken thighs or breast halves  
1/4 cup butter  
1 medium onion, chopped fine  
1/3 cup fresh parsley  
1/4 cup steak sauce  
1/4 cup dry sherry  
1 Tbsp Worcestershire sauce  
1 Tbsp Dijon-style mustard

#### **Instructions:**

In a large skillet, heat half the butter over medium heat until bubbly and hot. Add the chicken and cook, turning frequently until lightly browned on all sides and, when pierced with a fork, juices run clear. Remove chicken to a plate and keep warm.

In the same skillet, heat remaining butter. Add onion and saute until translucent, about 2 minutes or less. Reduce heat and add remaining ingredients, except chicken. Cook, stirring occasionally, until heated through. Return chicken to skillet and turn to coat with sauce.

Serve with rice or noodles and a tossed salad.

*Courtesy of lzsndt@ritvax.isc.rit.edu (Lynn Z. Schaeffer)*

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