

Chicken Breasts with Herb Butter

- ½ cup butter or margarine, softened
- 2 tablespoons chopped fresh *parsley*
- 1 tablespoon minced fresh *chives*
- 1 tablespoon minced fresh *thyme*
- 2 teaspoons lemon juice
- ½ teaspoon salt
- 1/8 teaspoon pepper
- 4 chicken breast halves
- 1 cup sliced mushrooms
- ¼ cup chopped green onions
- 2 tablespoons all-purpose flour
- 1 (10 ¾-ounce) can chicken broth, undiluted
- ½ cup white wine

Combine first 7 ingredients ; mix well. Loosen skin on chicken. Spread 2 tablespoons butter mixture under skin of each piece. Arrange chicken in a 13- x 9- x2-inch pan. Bake, uncovered, at 375° for 50 to 60 minutes, basting occasionally with pan drippings. Remove chicken to serving platter, reserving 2 tablespoons drippings.

Sauté mushrooms and green onions in pan drippings. Add flour, stirring until combined; cook 1 minute. Gradually add chicken broth and wine; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Serve with chicken breasts.

Serves 4.