



## Pan-Fry Chicken Fillet with Mushroom & Mustard Sauce

1.2kg chicken fillet  
salt and black pepper to taste  
60ml cooking oil or butter  
600g **HACO Mushroom Sauce**  
30g Dijon mustard  
2 sprigs tarragon

- Season the chicken with salt and black pepper to taste. Heat the oil or butter in a non-stick frying pan. When it starts to smoke, add the chicken fillet in single layer and panfry until browned on both sides but not fully cooked. Remove from pan.
- Bring **HACO Mushroom Sauce** to a boil. Add mustard, tarragon and chicken. Bring back to boil.