

Grilled Chicken Tenderloins with Shallots & Portabella Mushrooms

by HL Gibson

4 lbs. chicken tenderloins
6 large shallots, peeled and sliced thin
2 - 8 oz. pkgs. large, sliced portabella mushrooms
8 T unsalted butter
1½ t cumin
1 t salt
½ t black pepper

Bring a grill to medium-low heat.

Rinse the chicken tenderloins and pat dry. Remove and discard any fat, skin, and tendon if present. Grill the tenderloins, flipping once, until no longer pink inside. Do not dry them out. Wrap in foil to keep warm while preparing the shallots and mushrooms.

Place the butter in a deep electric skillet and heat until melted. Stir in the sliced shallots, salt, pepper, and cumin, and sauté until translucent. Add the portabella mushrooms and stir gently to incorporate. Sauté until the mushrooms are heated through but still firm.

Gently push the shallots and mushrooms to one side and add the grilled tenderloins to the electric skillet. Spoon the seasoned shallots and mushrooms over the chicken and cover until the chicken is warmed through but still juicy.

Serve and enjoy!