The mustard in this dish gives the sauce an edge. The sauce simply transforms the chicken breast into a delectable meal.

**Serves 4**

**Hahnchenbrust in Senf-Salbei-Sosse**

**Chicken Breast with Creamy Mustard and Sage Sauce**

Cut the chicken into strips, then heat the oil and butter in the pan and sauté the chicken over medium heat until lightly golden.

In a saucepan, heat the stock and the cream. Stir in the Dijon and wholegrain mustard and the sage. Squeeze in the juice, if using.

Serve with fresh green beans and mashed potatoes.

- 1lb (500g) chicken breast
- 1 teaspoon oil
- 1 teaspoon butter
- 1 cup (250ml) chicken stock
- 1 cup (250ml) cream
- 1 tablespoon Dijon mustard
- 3 tablespoons wholegrain mustard
- 1 tablespoon freshly chopped sage
- Juice of ½ lemon or lime, optional