

# Wild Pheasant In Mushroom and Wine Sauce

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pheasant-recipe>

## Ingredients:

- 2 whole pheasant skinless legs and skinless breast of, .. 2 of each-legs and breast.
- 4 tablespoons butter divided
- 1 tablespoon extra virgin olive oil
- 3/4 cup pearl onions
- 3/4 cup pearl onions
- 1/2 yellow onions
- 5 cloves garlic minced
- 6 whole shiitake mushrooms roughly cut
- 1 pint crimini mushrooms Or white, Sliced
- lobster
- mushrooms
- 1 ounce dried porcini mushrooms chopped
- 1 cup white wine I used Sauvignon blanc
- 1 cup chicken broth
- 1/3 cup curly leaf parsley fresh, finely chopped
- 2 tablespoons cornstarch 2 Tablespoons water
- 2 tablespoons water
- 1 teaspoon salt
- meat
- 1 teaspoon pepper
- meat

## Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 70 milligrams
4. Fat: 29 grams

5. Fiber: 3 grams
  6. Protein: 14 grams
  7. SaturatedFat: 13 grams
  8. Sodium: 740 milligrams
  9. Sugar: 5 grams
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