

Chicken Marsala



Rated: ★★★★★

Submitted By: Lisa

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Ready In: 30 Minutes

Servings: 4

"Herbed chicken in a sweet Marsala and mushroom sauce -- sounds simple, and it is -- simply delicious."

INGREDIENTS:

1/4 cup all-purpose flour for coating
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried oregano
4 skinless, boneless chicken breast
halves - pounded 1/4 inch thick

4 tablespoons butter
4 tablespoons olive oil
1 cup sliced mushrooms
3/4 ~~1/2~~ cup Marsala wine
1/4 cup cooking sherry

Add heavy whipping cream

DIRECTIONS:

1. In a shallow dish or bowl, mix together the flour, salt, pepper and oregano. Coat chicken pieces in flour mixture.
2. In a large skillet, melt butter in oil over medium heat. Place chicken in the pan, and lightly brown. Turn over chicken pieces, and add mushrooms. Pour in wine and ~~sherry~~. Cover skillet, simmer chicken 10 minutes, turning once, until no longer pink and juices run clear.

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