

Chicken Marsala

Original • Shared by Rose

Ingredients

- 0.25 cup all-purpose flour for coating
- 0.5 teaspoon salt
- 0.25 teaspoon ground black pepper
- 0.5 teaspoon dried oregano
- 4 medium skinless, boneless chicken breast halves -
pounded 1/4 inch thick
- 4 tablespoons butter
- 4 tablespoons olive oil
- 1 cup sliced mushrooms
- 0.5 cup Marsala wine
- 0.25 cup cooking sherry



Instructions

- 1) Gather all ingredients.
- 2) In a shallow dish or bowl, mix together the flour, salt, pepper and oregano.
- 3) Coat chicken pieces in flour mixture.
- 4) In a large skillet, melt butter in olive oil over medium heat. Place chicken in the pan, and lightly brown.
- 5) Turn over chicken pieces, and add mushrooms. Pour in wine and sherry.
- 6) Cover skillet; simmer chicken 10 minutes, turning once, until no longer pink and juices run clear.
- 7) Serve hot and enjoy!

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.