



You won't believe how quick and easy it is to prepare this classic Italian recipe... serve it over pasta or rice. Simple, Elegant, Delicious!

Chicken Marsala

Ingredients

- 1/4 cup all-purpose flour for coating
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon dried oregano leaves
- 1/2 teaspoon dried basil leaves
- 4 skinless, boneless chicken breast halves - pounded 1/4 inch thick
- 4 tablespoons butter
- 4 tablespoons olive oil
- 1 cup sliced baby Bella mushrooms
- 1/2 cup Marsala wine

Chicken Tenderloins can be used in place of the chicken breast.

Directions

1. In a shallow dish or bowl, mix the flour, salt, pepper and oregano and basil. 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. Cover skillet: simmer chicken 10 minutes, turning once, until no longer pink and juices run clear. Wow so easy... Serve over hot pasta, rice, couscous... Enjoy!

This is the classic recipe... I enjoy modifying recipes to my taste... this one is no exception... try adding some of these ingredients to jazz it up if you prefer... onions, shallots, capers, fresh lemon juice, chicken stock, tomatoes... any one or all... you decide. Dale