

## Chicken Marsala

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Rated: ★★★★★

Submitted By: Lisa  
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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	4 tablespoons butter
1/2 teaspoon salt	4 tablespoons olive oil
1/4 teaspoon ground black pepper	1 cup sliced mushrooms
1/2 teaspoon dried oregano	1/2 cup Marsala wine
4 skinless, boneless chicken breast halves - pounded 1/4 inch thick	1/4 cup cooking sherry

### 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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