



Chicken Marsala

Prep 20m · Cook 25m · Serves 8

Ingredients

- 0.25 lb All-Purpose Flour
- 3 lb Chicken Breast
- 0.5 qt Chicken Stock
- 1 lb Cremini Mushrooms
- 0.5 bunch Fresh Parsley
- 0.1 lb Garlic
- 0.5 bottle Marsala Wine
- 0.25 lb Unsalted Butter

Instructions

1. Pound chicken breasts thin. Season and dredge in flour. Sear in butter until golden. Add sliced mushrooms, Marsala wine, and chicken stock. Simmer until sauce thickens. Finish with butter and parsley.