

## **Chicken Marsala**



**PREP TIME 10 Min**

**COOK TIME 20 Min**

**READY IN 30 Min**

**SERVINGS - 4**

### **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
- \* 1/2 cup Marsala wine
- \* 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 and simmer chicken 10 minutes, turning once, until no longer pink and juices run clear.

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