

## Easy Chicken Marsala



**PREP TIME 15 Min**  
**COOK TIME 25 Min**  
**READY IN 40 Min**  
**SERVINGS - 4**

### **INGREDIENTS**

- \* 4 skinless, boneless chicken breast halves
- \* 1/4 cup chopped green onion
- \* 1 cup sliced fresh mushrooms
- \* 1/3 cup Marsala wine
- \* salt and pepper to taste
- \* 1/3 cup heavy cream
- \* 1/8 cup milk

### **DIRECTIONS**

- 1.** Saute chicken in a large skillet for 15 to 20 minutes, or until cooked through and juices run clear.
- 2.** Add green onion and mushrooms and saute until soft, then add Marsala wine and bring to a boil.
- 3.** Boil for 2 to 4 minutes, seasoning with salt and pepper to taste. Stir in cream and milk and simmer until heated through, about 5 minutes.

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