

Chicken Marsala

A classic Italian chicken dish, lightly coated chicken breasts braised with Marsala wine and mushrooms. Ideal for a quick weeknight entrée.

Ingredients:

¼ cup all-purpose flour for coating
½ teaspoon salt
½ teaspoon ground black pepper
4 skinless, boneless chicken breast halves (pounded 1/4 inch thick)
4 ounces Ham (cut into julienne pieces)
4 tablespoons butter
4 tablespoons olive oil
1 cup mushrooms (sliced)
½ cup Marsala wine
¼ cup chicken stock

Directions:

1. In a shallow dish or bowl, mix together the flour, salt, pepper. 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 about 2-3 minutes.
3. Turn over chicken pieces, and add mushrooms and ham making sure they are not on top of the chicken.
4. Add Marsala wine. If it flames up do not panic, it will burn off quickly. Add chicken stock.
5. Cover skillet; simmer chicken 8-10 minutes, turning once, until internal temperature of 165 F.
6. Season with salt and pepper as needed.