

Chicken Marsala



PREPARATION TIME
15 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
linguine



Save the stems from fresh parsley and mushrooms to use for making broth. Place cleaned stems in a plastic bag and freeze.

Add frozen stems to the simmering stock to give it an enhanced, savory flavor.

SHOPPING LIST

- chicken • mushrooms
- green onions • chicken broth
- Marsala wine • lemon
- fresh parsley

ON HAND

- flour • oil

Chicken Marsala

INGREDIENTS

- 4 skinless, boneless chicken breasts (4 ounces each)
- 1/2 cup plus 2 tablespoons all-purpose flour
- 3 tablespoons vegetable oil, divided
- 2 cups sliced mushrooms
- 1/2 cup chopped green onions
- 1/2 cup Marsala wine or chicken broth
- 1/2 cup chicken broth
- 2 tablespoons lemon juice
- 2 tablespoons chopped fresh parsley

SERVES 4

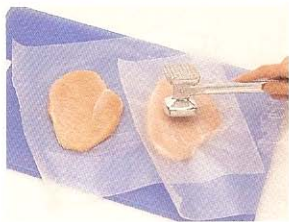
COOKIN'
Express

• Use an egg slicer to quickly and easily slice fresh mushrooms. This handy utensil can save precious time in kitchen preparation.

Make Ahead

You can pound the chicken between sheets of waxed paper and coat with flour up to 8 hours ahead. Cover and refrigerate until ready to use.

1 Place chicken between two sheets of waxed paper; pound to a 1/4-inch thickness. Place 1/2 cup flour in a shallow dish; coat chicken with flour.



VARIATION

Turkey cutlets or pork cutlets may be used in place of the chicken in this recipe.



2 Heat 2 tablespoons oil in a large nonstick skillet over medium heat; add chicken. Cook for about 5 minutes per side or until cooked through. Place chicken on a platter; cover to keep warm.

3 Add remaining oil to skillet. Add mushrooms and green onions; sauté until tender; about 5 minutes. Whisk in remaining flour. Add Marsala, broth and lemon juice.



4 Bring sauce to a boil; reduce heat to low. Cook, stirring continually, until thickened. Return chicken to skillet; cook until heated through. Sprinkle with parsley before serving.