

Chicken Marsala

Servings: 4

Ingredients:

4 boneless skinless chicken breasts	3 cloves garlic, minced
1 cup flour	1 cup Marsala wine
2 teaspoons pepper, divided	¼ cup sherry cooking wine
2 teaspoons salt, divided	2 tablespoons fresh basil, cut into thin strips (Optional for sides)
2 teaspoons dried oregano	1 lb. cooked pasta, 8oz. dry weight
3 tablespoons olive oil, divided	4 cups cooked rice, 2 cups dry
6 tablespoons butter, divided into 3	Parsley, chopped for garnish
1 medium white onion, julienne cut	
1 8oz package sliced mushrooms	

Directions:

1. Take the 4 chicken breasts and cut each into 4 to 5 thin pieces each. To achieve this, cut chicken at a 45 degree angle (bias) to get longer thinner piece than a straight down cut. After all breasts are cut into pieces, place them all flat on a cutting board. Place a piece of plastic wrap over the chicken. Using a meat mallet (otherwise the bottom of a small sauté pan) pound the chicken until it is 1/8" to ¼" thick, still holding together, but tenderized.
2. Then take a large plate or bowl; add the flour, 1 tsp. pepper, 1 tsp. salt, and 1 tsp. oregano. Mix well. Add in all the tenderized chicken. Be sure that all chicken pieces are completely coated by flour and not sticking together.
3. Heat a large sauté pan to medium-high heat. Add in 2 tablespoons olive oil, and 2 tablespoons butter. When oil is hot, add in chicken pieces one at a time lying flat, being sure all excess flour mixture is shaken off before adding. Cook each side until it is golden brown, about 1 minute per side. The chicken does not need to be cooked through; it will finish cooking later in the process. Remove chicken and place on paper towels.
4. Add the remainder of the oil olive, and 2 tablespoons of butter. Add in mushrooms, onions, and garlic. Sauté until soft and begin to release liquid, about 2 minutes. Make sure to not burn the garlic, as it will become bitter. Add in all the wine and bring to boil to cook off the alcohol. Reduce heat to medium for about 1 minute.
5. Add in the remainder of the butter, salt, pepper, dried oregano, and basil. Once the butter is melted add the chicken back into the pan. Cook for a minute on each side. The sauce will thicken and reduce once the chicken is added.
6. Check the thickest piece of chicken that it is not pink in the middle to insure it is fully cooked.
7. Serve over pasta or rice, garnish if desired.