Chicken Marsala
Serves 4
400°F

Marsala wine is a rich sweet wine. I like to use wine from the Galleano family. They have been producing this local wine since 1927. During prohibition they supplied the wine for the churches of the country. www.galleanowinery.com .

1/4 cup	all-purpose flour
	Salt
	Pepper
4 each	chicken breasts, boned, skinless and pounded
2 tbsp	olive oil
2 tbsp	unsalted butter
1/2 cup	Marsala wine
1/2 cup	chicken stock
1/2 medium	lemon juiced
1/2 cup	mushrooms, sliced
1 tsp	flat leaf parsley

1. In a shallow dish, season flour with salt and pepper. Dredge flattened chicken into seasoned flour.

2. In a large flying pan on medium, heat olive oil and butter. Place chicken breast in the pan and brown on both sides then remove from pan and set in shallow pan.

3. After you have browned all of the chicken breasts, in the flying pan add the Marsala wine and gently bring to boil. Add chicken stock, lemon juice and stir in mushrooms. Lower heat and cook for about 10 minutes reducing the Marsala sauce. Spoon sauce over chicken. Cover and cook in preheated oven, for 15 minutes or until chicken is done.

Tip: Serving Suggestions: Pasta or rice on the side.