

## CHICKEN MARSALA

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### Ingredients:

- 4 boneless chicken breasts liberally dusted with flour
- 2 tablespoons olive oil
- 2 cups assorted mushrooms, sliced
- 2 - 4 garlic cloves, finely chopped
- 1 cup Marsala wine
- 1/2 cup chicken broth
- 1 teaspoon dried oregano
- 1/4 cup chopped parsley (optional)
- Salt and freshly ground pepper

### Directions:

Sprinkle Chicken with salt and pepper and dust liberally with flour. Heat the olive oil in a large skillet over medium heat. Add flour coated chicken cutlets and sauté on one side until golden brown, about 2 - 3 minutes.



Turn chicken and add mushrooms. Cook for 1 - 2 minutes until the mushrooms cook slightly. Add garlic, oregano, Marsala wine, chicken broth, salt and pepper.

Cook for 1 – 2 more minutes until sauce thickens. Adding the liquid to the warm olive oil and flour combination will create a beautiful, rich and thick sauce. Sprinkle with fresh parsley and serve over pasta.