

Chicken Marsala

Preparation Time: 10 minutes

Cook Time: 35 minutes

Serves 2

Ingredients

1 boneless skinless chicken breast

¼ cup flour

1 egg beaten

½ tsp fresh thyme

2 tbl butter

1 tbl oil

½ cup finely chopped shallots

2 cloves garlic

½ lb mushrooms

3 tbl Marsala Wine

½ cup beef stock

Directions

Pound chicken breasts to ¼ inch thick between two sheets of wax paper, slice breast into 4 medallions. Sprinkle each chicken medallion with salt and pepper. Combine flour and thyme in a shallow dish. Dredge chicken in flour mixture and set aside.

In a 12 inch skillet, heat the butter and oil. Add chicken making sure not to crowd the pan, and brown about 4 minutes on each side. Remove chicken to a plate and keep warm. Do not discard pan juices.

Add shallots and garlic, sauté about 3-4 minutes until tender. Add mushrooms and cook until softened, about five minutes. Stir in Marsala and beef stock. Return chicken to pan.

Bring to a boil, reduce heat, and simmer until liquid reduces by about one-third. Serve Immediately.