

THE CARE AND FEEDING OF AN **ALMOST ADULT**



EASY CHICKEN MARSALA

Serves 2

INGREDIENTS:

- 2 boneless, skinless chicken breast halves
 - 2 tablespoons all-purpose flour
 - 1/4 teaspoon garlic powder
 - 1/8 teaspoon ground black pepper
 - 1/4 teaspoon dried oregano
 - 2 teaspoons olive oil
 - 1 teaspoon butter
 - 1/2 cup sliced fresh mushrooms*
 - 3/4 cup Marsala wine
- * more mushrooms will give a richer flavor; use more if you like

DIRECTIONS:

- ✓ In a medium bowl, stir together the flour, garlic powder, pepper and oregano.
- ✓ Dredge chicken in the mixture to lightly coat.
- ✓ Heat olive oil and butter in a large skillet over medium heat.
- ✓ Fry the chicken in the skillet for 2 minutes, or until lightly browned on one side.
- ✓ Turn chicken over, add mushrooms, cook about 2 minutes more. Second side should be lightly browned. Stir mushrooms so that they cook evenly.
- ✓ Pour Marsala wine over the chicken. Cover skillet, reduce heat to low; simmer for 10 minutes, or until chicken is no longer pink and juices run clear.