

# Chicken Marsala



**Serves**  
4

## **Ingredients**

4- 4 oz boneless chicken breasts  
1/4 cup dry Marsala  
1 small onion, chopped  
1 cup chicken stock  
2 tbs butter  
1/4 cup extra virgin olive oil  
3 tsp black pepper  
1 tsp salt  
1/4 cup cremini mushrooms or button mushrooms, cut in half  
1/2 Cup Italian Parsley-Chopped

## **Preparation Instructions**

Heat a sauté pan with olive oil and butter until hot. Pat the chicken dry and add the chicken to sauté pan and cook until done on both sides, about 5 minutes. Remove from pan.

TO MAKE THE SAUCE: In the same saute pan, add olive oil and a pat of butter. Over low heat, cook the onions until translucent. Then add the mushrooms. Cook over low heat until soft, turning once or twice. Season with salt then add chicken stock and reduce for about 3 to 5 minutes then add the Marsala wine and continue to reduce for another 3 to 5 minutes. Add another pat of butter and mix in well. Garnish with italian parsley.