

Name: Chicken Marsala

Yield: Serves 12	Author: Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Chicken breasts – 6 whole			Split each breast
Eggs – 2			Beaten
Olive oil	1/2 cup		
Butter		6 tbsp	
Chicken stock		2 cups	2 chick. cubes/1 cup water
Garlic cloves - 2	3 tbsp		chopped
Bread crumbs			crushed
Oregano or Basil	1/8 lbs		
Parsley, fresh			chopped
Marsala wine		3/4 cup	
Lemon	1/2		
Mushrooms – baby bella		1 cup	
Salt			
Pepper			
Preparation			
1. Beat eggs in bowl and add salt and pepper			
Cooking Directions			
1. Heat oil and butter in large skillet. Brown chicken on both sides and remove to oven proof dish.			
2. Add stock to skillet. Add garlic, oregano and parsley. Cook 5 minutes stirring and scraping. Add lemon piece and marsala wine and cook another 5 minutes. Thicken slightly and pour over chicken.			
3. Bake for 45 minutes.			
4. Saute mushrooms in butter and pour over chicken.			