

Easy Chicken Marsala

4 T. flour
salt & pepper
1 lb. boneless/skinless chicken breasts
1-2 T. extra-virgin olive oil
2 T. butter
10 ounces sliced mushrooms
1 lg. shallot (mini-onion) finely chopped
1 cup marsala cooking wine
½ cup chicken broth
Optional: thyme

1. Pound thawed chicken and cut into 1.5 inch strips.
2. Combine flour, salt, and pepper. Dip chicken into the mixture and coat each side.
3. Over medium -high heat, heat olive oil in a large skillet. Add the chicken and cook for about 5 minutes, turning once. Transfer to a plate and set aside.
4. Add 1 T. butter and mushrooms to the pan you used to cook the chicken. Stir mushrooms and cook until golden (about 5 minutes). Transfer to the plate of chicken.
5. In the same pan, dump chopped shallot and cook with 1 T. butter until golden.
6. Add wine and chicken broth to shallots. Simmer until reduced by one-third (about 5 minutes).
7. Return chicken and mushrooms to the pan and cook, turning to heat through. Sprinkle thyme if desired.