

CHICKEN MARSALLA

INGREDIENTS:

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| 1/2 teaspoon salt | 4 skinless, boneless chicken breast halves -
pounded 1/4 inch thick |
| 1/4 teaspoon ground black pepper | 4 tablespoons olive oil |
| 1/2 teaspoon dried oregano | 1 cup sliced mushrooms |
| | 1/2 cup Marsala wine |
| | 1/4 cup cooking sherry |

SAUCE:

Cook chicken using the greaseless method in the large skillet. Remove lid and allow to crisp on both sides. Turn over chicken pieces, and add mushrooms, pepper, salt and oregano. Season to desired tastes. Pour in wine and sherry. Cover skillet; simmer chicken 10 minutes, turning once, until no longer pink and juices run clear

NOTES:

