

Classic Chicken Marsala

Season 4 Chicken Breasts with, Salt & Pepper, Garlic Powder, Sage, and Onion Powder & Thyme.

Heat Olive Oil in sauté pan over high heat. Sear chicken on both sides till golden brown. About 2-3 minutes on each side. Add 3 cups washed and sliced mushrooms to sautéed chicken. Deglaze with 1 cup Marsala wine. Reduce wine to half. Add one 14 oz. can prepared chicken stock to chicken & mushrooms.

Bring to boil. Mean while; add 1 tbsp. butter to 1 tbsp. all purpose flour. Knead.

As liquid is boiling in sauté pan, drop bits of kneaded butter to boiling sauce.

Thicken till desired viscosity.