

## **Chicken Marsala**

6 boneless, skinless chicken breast halves  
(a little over 2 pounds)  
¼ cup all-purpose flour  
¼ teaspoon salt  
¼ teaspoon pepper  
2 tablespoons olive oil  
4 cloves garlic finely chopped  
¼ cup chopped parsley  
2 cups sliced mushrooms  
1 cup Marsala Wine

M.O.P.

Flatten each chicken breast half to ¼ inch thickness by gently pounding between sheets of plastic wrap. Mix flour, salt, and pepper. Coat chicken with flour mixture; shake off extra flour.

Heat oil in 10-inch skillet over medium-high heat. Cook garlic and parsley in oil 5 minutes, stirring frequently.

Add chicken to skillet. Cook turning once, until brown. Add mushrooms and wine. Cook 8 to 10 minutes, turning chicken once, until chicken is no longer pink in center.