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### Best Ever Chicken Marsala

Yield: 4 servings

4 boneless, skinless chicken breasts  
2 cups flour  
4 tbsp. extra virgin olive oil (EVOO)  
16 oz. (about 4 cups) mushrooms, sliced  
3 garlic cloves, minced  
2 cups sweet Marsala wine  
3 tbsp. lemon juice  
3 tbsp. butter, cut into pieces  
½ cup fresh parsley, coarsely chopped  
salt and pepper  
1 lemon, sliced



1. After trimming away any fat, cut each chicken breast in half. Pound with a meat mallet until thin. Sprinkle with salt and pepper. Dredge in flour.
2. Heat EVOO in a nonstick skillet over medium heat until warm. Add the dredged chicken and cook until golden brown, about 5 minutes per side. Once fully cooked, set the chicken aside.
3. Place the lemon slices in the skillet and cook on medium-high heat until seared. Set aside.
4. Place the mushrooms in the skillet. Cook over medium heat until all of the liquid released by the mushrooms evaporates and they are brown (about 8 minutes). Add the garlic. Off the heat, pour in the Marsala wine. Return the skillet to the flame and raise the heat to high. Simmer for 5 minutes. Reduce the heat to medium-low and stir in the lemon juice and butter. Return the chicken to the pan and allow to simmer for 5-10 minutes, until chicken is heated through and soaks up the delicious sauce. Stir in ¼ cup of the chopped parsley.
5. To serve, garnish with lemon slices and sprinkled parsley. YUM!