

# Chicken (or Veal) Marsala

- butter
- 1/2 cup mushrooms (sliced) per serving (I like baby bella)
- 1/4 cup Marsala wine per serving
- 1 tablespoon water per serving
- 1 tablespoon chopped parsley per serving
- 1 teaspoon chopped rosemary per serving
- 3 ounces chicken breast (cut thin) per serving (you can use veal if you prefer)
- flour

Saute the mushrooms in butter for about 10 minutes. Place mushrooms and juices aside in a separate bowl with wine, water, parsley and rosemary.

Pound the chicken breast thin. Dredge in flour. Cook in butter, about 4 minutes each side. Plate the chicken.

Put mushrooms, wine and other sauce-makings back in the pan. Cook until everything is warmed and a little thicker. Pour over the plated chicken.

Serve with [rice](#) <sup>[1]</sup>, [noodles](#) <sup>[2]</sup> or potato.

Preparation time: 25 minutes

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