

# Chicken Marsala

## INGREDIENTS

4	Chicken Cutlets
½ cup	Flour w/dash salt w/dash pepper
¼ cup	Marsala Blend Oil
3 Tbsp	Butter
8 oz	Sliced Baby Portobello

## DIRECTIONS

Heat skillet on medium heat. Add butter to pan and coat. Dredge chicken in flour mixture and lay singly in pan. Cook for about three minutes on each side. Remove and set aside. Add mushrooms and sautee for one minute. Add chicken back to pan. Pour Marsala Oil over chicken and cook for one minute, shaking pan to distribute oil.

Serve hot over the pasta of your choice

