

Chicken Marsala by Anthony Randolph

Ingredients

- 6-8 whole chicken breasts
- 1 1/4 cup flour (divided)
- 1/2 cup canola or vegetable oil
- 1 cup mushrooms, diced or sliced
- 2 cups chicken broth
- 1 cup dry Marsala wine (can use sweet Marsala wine if preferred)
- 3 tablespoons Bouillon Chicken Base
- Juice from 1/2 fresh lemon
- 3 tablespoons butter
- Salt
- Pepper
- Leaves from 6 fresh oregano stalks, chopped



Cooking Instructions

1. First, pound chicken breasts until about even all the way across.
2. For breaded chicken, just use 1 cup or so to coat each piece in flour.
3. Heat pan with oil to medium-high heat. When hot, fry chicken until 165 degrees inside the middle. Set chicken aside.
4. Fry mushrooms in same pan. Set aside as well on a separate plate after cooked.
5. Make sure pan has about 4 tablespoons of oil in it. If not, just add some and wait until hot again. Sprinkle 1/4 cup of flour into pan and whisk immediately. Cook a few minutes or until somewhat brown. Pour in chicken broth and continue to whisk. Sauce will thicken. Again, thickening the gravy is optional. You can also just let it cook down for a while until it reduces to a lovely sauce.
6. Pour in Marsala wine. Continue to whisk. The whisking exercise makes the breading and the gravy okay turn a beautiful brown color.
7. Add chicken base, salt and pepper to taste. Stir until chicken base melts into gravy.
8. Stir in lemon juice, butter and then mushrooms. And fresh oregano.
9. Pour gravy over chicken and serve.