



Chicken Marsala with Basil and Mushrooms

Ingredients:

6 Lbs.	Boneless skinless chicken
¾ Cup	Flour
1 Tbsp.	Salt
1 Tbsp.	Garlic Powder
1 Tsp.	Black Pepper
1 Cup	Olive oil divided
3 Cups	Mushrooms sliced
3 Cups	Marsala wine
3 Cups	Chicken broth
1 Tbsp.	Basil leaves
1 Tbsp.	Onion Powder

Directions:

Place chicken between wax paper and pound to approximately ¼ inch thick. Mix flour, salt, garlic powder and black pepper in shallow dish. Heat ¾ cup oil in large skillet on medium heat. Add chicken; cook 6-8 minutes or until brown on both sides. Remove from skillet. Add remaining oil and mushrooms to skillet. Cook and stir 2-3 minutes. Stir in flour mixture until mixed; stir in wine, chicken broth, basil leaves and onion powder. Stir to loosen particles; bring to boil. Return chicken to skillet, simmer uncovered, 2 minutes.

