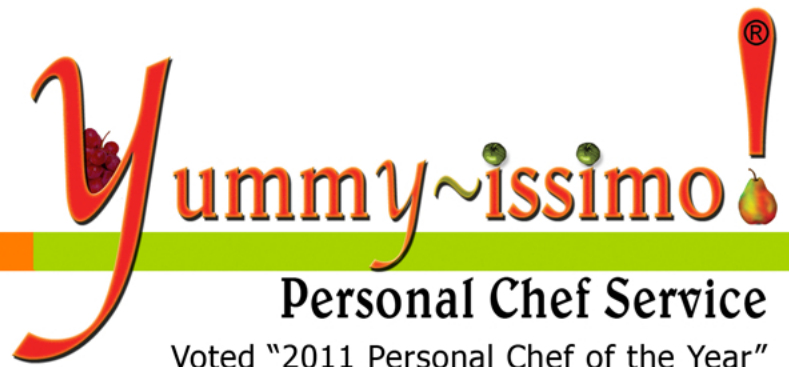


# Chicken Marsala



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1c mushrooms, sliced

1/4c all~purpose flour

2T butter

1/2c marsala wine

2 chicken breasts, boneless, skinless,  
filleted into 4 pieces

1/3c chicken stock

1/2c mozzarella cheese, grated

Melt butter in large skillet and cook mushrooms until crisp tender. Remove mushrooms to small bowl and set aside.

Place all~purpose flour in large zip~lock bag and add chicken. Seal well and shake to coat chicken evenly. Sauté chicken in mushroom butter until golden brown on both sides, 2~3 minutes per side.

Remove chicken to plate, add wine and chicken stock and bring to boil. Reduce heat, return chicken and mushrooms to skillet and cook until chicken is done ~ approximately 6~7 minutes.

Plate chicken and mushrooms, bring sauce to boil to reduce slightly and serve over chicken. Garnish with grated mozzarella cheese.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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