



Chicken

Joe's Chicken Marsala

Serves 6

6 chicken breasts, boneless and skinless

1/4 tsp black pepper

1/4 tsp kosher salt

1/4 cup + 2 Tbl Marsala wine

2 cups mushrooms, sliced

2 Tbl butter

2 Tbl corn starch

1 cup chicken stock

1 tsp lemon juice

1/2 tsp marjoram

1/4 cup fresh parsley, chopped

Preheat oven to 375°. Salt and pepper chicken breasts and place in lightly greased 13x9 pan (breasts will overlap). Drizzle 2 tablespoons Marsala wine over chicken breasts and bake for 20 minutes. Meanwhile, in medium saucepan, sauté mushrooms in butter for 5-10 minutes. When mushrooms are soft and their liquid has evaporated, add 1/4 cup Marsala wine, corn starch, chicken stock, lemon juice and marjoram. Bring to a boil and cook 3-5 minutes until thickened. Stir in parsley and pour over chicken. Bake an additional 10-15 minutes until a thermometer reads 165° F.