

Joe's Chicken Marsala





Low Acid Chicken Breast, Skinless Boneless

Instructions

1. Preheat oven to 375°.
2. Salt and pepper chicken breasts and place in lightly greased 13×9 pan (breasts will overlap).
3. Drizzle 2 tablespoons Marsala wine over chicken breasts and bake for 20 minutes.
4. 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.
5. Stir in parsley and pour over chicken. Bake an additional 10-15 minutes until a thermometer reads 165° F.

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