

CopyCat Olive Garden Chicken Marsala

Ingredients

4 skinless, boneless chicken breast halves
1/4 cup Wondra flour
1/2 teaspoon salt
1/4 teaspoon black pepper or to taste
1/2 teaspoon dried oregano
4 tablespoons oil
4 tablespoons butter or margarine
1 cup sliced fresh mushrooms, stems removed
1/2 cup Marsala wine

Directions

Pound the chicken to an 1/4-inch even thickness. Combine the flour, salt, pepper, and oregano in a shallow dish.

Heat the oil and butter in a skillet over medium heat. Dredge the chicken in the flour mixture, shaking off any excess. Add to the skillet and cook for 2 minutes or until lightly browned. Turn the chicken over. Add the mushrooms to the skillet and let cook for 2 more minutes or until the chicken is browned on the other side.

Carefully pour the wine around the chicken pieces and gently stir the mushrooms. Cover the pan and let cook for 10 minutes or until the chicken is cooked through.

Serve the chicken with mushrooms and sauce over your favorite pasta.