

Chicken Marsala

Saute in 2 Tbsp. olive oil and 1 Tbsp. butter.
6 chicken breasts trimmed well & lightly floured
1/2 small red onion minced
1/2 red bell pepper minced
2 garlic cloves minced
Salt and pepper.

When the meat is browned, sprinkle it with 3/4 cup good beef broth.

Reduce the heat to a simmer and finish cooking it.

When the meat is done remove them and add a quarter cup of Marsala.

Bring sauce to a boil, toss in some chopped tomatoes and sliced mushrooms.

Place the chicken in pan and reduce heat and add 4 slices of butter while stirring the chicken around and sauce becomes creamy.

Place on a serving tray and top with fresh chopped parsley & serve.

BUON APPETITO
