



Chicken Marsala

By Jack Repitti #3 School

Ingredients:

Chicken breast cut in strips

1/4 cup flour

1 tsp salt

1/2 tsp pepper

1 cup scallions

1/2 lb fresh mushrooms

1/2– 1 cup College Inn chicken broth

1/3 cup white marsala wine

Put flour, salt & pepper in plastic

Bag & lightly coat chicken strips.

Brown in 3 tbs butter & 1 tbs olive oil.

Add Scallions, mushrooms, broth & wine.

Simmer about 30 minutes. Serve over rice or wide egg noodles

