



Recipes



Chicken with mushroom and wine sauce, ladled over steaming linguine. A quick and satisfying entrée!

Chicken Marsala

Makes 8 servings

- 8 boneless, skinless chicken breasts
- 1/4 cup all-purpose flour
- 1 tsp. salt
- 1 tsp. Durkee® Garlic Powder
- 1/2 tsp. Durkee® Regular Ground Black Pepper
- 3 fl. oz. olive oil
- 8 oz. sliced fresh mushrooms
- 2 fl. oz. chicken broth
- 1-1/2 Tbsp. Argo® Corn Starch
- 8 fl. oz. Marsala wine
- 8 fl. oz. chicken broth
- 2 tsp. Durkee® Basil
- 1 tsp. Durkee® Onion Powder

Place chicken between 2 sheets of waxed paper and pound to 1/4-inch thickness. Combine flour, salt, garlic powder and black pepper in a large bowl. Add chicken; coat with flour mixture.

Heat 1/4 cup oil in large sauté pan over medium-high heat. Cook chicken 8 to 10 minutes, or until done, turning once. Remove from pan.

Add 2 tablespoons olive oil and mushrooms to skillet. Sauté 2 to 3 minutes. Mix corn starch and 2 tablespoons chicken broth with whisk. Combine with wine, remaining chicken broth, basil and onion powder; add to mushrooms. Simmer, uncovered, 2 minutes or until thickened.

Serve chicken and sauce over cooked linguine.