



# Creamy Chicken Marsala with Mushrooms

## INGREDIENTS:

- 4 boneless, skinless chicken breasts
- Salt and pepper, to taste
- 1/2 cup all-purpose flour (for dredging)
- 4 tablespoons olive oil
- 8 ounces mushrooms, sliced
- 3/4 cup Marsala wine
- 1 cup chicken broth
- 1/2 cup heavy cream
- Fresh parsley, chopped (for garnish)

## INSTRUCTIONS:

1. Season the chicken breasts with salt and pepper. Dredge them in flour, shaking off any excess.
2. Heat olive oil in a large skillet over medium-high heat.
3. Place the chicken in the skillet and cook for about 5 minutes on each side, or until browned and cooked through. Remove the chicken from the skillet and set aside.
4. In the same skillet, add the sliced mushrooms and sauté until browned.
5. Pour the Marsala wine into the skillet, scraping the bottom to deglaze and incorporate the flavorful bits.
6. Add the chicken broth and allow it to simmer for approximately 5 minutes.
7. Stir in the heavy cream and return the chicken to the skillet. Cook for a few more minutes until everything is well combined and heated through.
8. Garnish with freshly chopped parsley and serve hot. Enjoy your dish!