**Chicken and Mushroom Marsala**



**Prep time:** 15 Minutes

**Cook time:** 20 Minutes

Serves: 4

**Ingredients**

* 1 lb. chicken breast tenders
* ½ cup all-purpose flour
* 1 ½ tsp. coarse salt, divided
* ¾ tsp. freshly ground black pepper, divided
* ¼ cup canola oil
* 8 oz. cremini mushrooms, stemmed and cut into 1-inch pieces
* ½ cup dry Marsala wine
* ½ cup chicken stock
* 2 tbsp. unsalted butter
* ¼ cup chopped flat-leaf parsley or chives, plus more for garnish

**Directions**

1. Place chicken on a cutting board in a single layer, and cover with plastic wrap. Lightly pound using the flat end of a meat mallet until tenderloins are ¼-in. thick.
2. Stir together flour, ½ tsp. salt and ½ tsp. pepper in a wide, shallow bowl.
3. Heat oil in a large skillet over medium heat until shimmering.
4. Dip chicken pieces in the flour mixture, turning to coat both sides.
5. Shake off excess flour and place in the heated skillet.
6. Cook 3 minutes on each side, or until golden and cooked through. Remove from the skillet and keep warm.
7. Add mushrooms to skillet and sauté over medium-high heat for 5 minutes, until water has evaporated and mushrooms are browned. Season with remaining 1 tsp. salt and ¼ tsp. pepper.
8. Add wine, and bring to a boil over medium heat for 1½ minutes, or until reduced by half.
9. Add chicken stock, and simmer for 5 minutes, until sauce reduces slightly. Stir in butter.
10. Return chicken to pan, and simmer gently for 1 minute to heat through. Garnish with parsley or chives before serving.