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SIDID A IZITO

EASY CHICKEN MARSALA

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WELCOMING NEW PATIENTS!

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EASY CHICKEN MARSALA

INGREDIENTS | DIRECTIONS

1/4 cup all-purpose flourWhisk flour, garlic salt, pepper, and oregano
together in a bowl. Dredge chicken in flour
mixture until lightly coated.1/2 teaspoon ground
black pepperHeat oil and butter in a large skillet over
medium heat. Add chicken and cook until
lightly browned.

4 boneless, skinless chicken breasts, halved

into cutlets

Flip chicken and add mushrooms. Cook, stirring mushrooms occasionally, until chicken is browned on the other side.

1 tablespoon olive oilPour Marsala wine over chicken. Reduce
the heat to low, cover, and simmer until
chicken is no longer pink in the center and
the juices run clear.1 cup sliced fresh mushrooms

1/2 cup Marsala wine A thermometer inserted into the center should read at least 165 degrees F.



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