

## Chicken Marsala

Chef David Jarrett

Dottie's Kitchen

4 small boneless skinless chicken breast halves

Cooking spray

1 ½ cups sliced fresh mushrooms

2 tablespoons sliced green onion

2 tablespoons water

¼ teaspoon salt

¼ cup dry marsala or dry sherry

1 teaspoon brown sugar (optional)

Place one piece of chicken, boned side up, between two pieces of clear plastic wrap. Pound lightly with a meat mallet to about ¼ inch thickness. Repeat with remaining chicken breast.

Spray a large skillet with cooking spray. Preheat skillet over medium heat. Add two chicken breasts. Cook over medium heat for 2-3 minutes or until tender and no pink remains. Transfer to a platter. Repeat with remaining chicken breasts.

Add mushrooms, green onion, water, and salt to skillet. Cook over medium heat until mushrooms are tender and most of the liquid has evaporated (about three minutes). Add marsala or dry sherry and brown sugar to skillet. Heat through. Spoon vegetables and sauce over chicken. Makes 4 servings.