

Chicken Marsala

- 6 T. butter
- 6 skinless, boneless chicken breasts, pounded to equal thickness
- 6 shallots
- 3/4 lb. mushrooms, sliced
- 1/2 c. dry Marsala
- 1 c. cream
- 2 t. lemon juice
- salt and freshly ground pepper

Melt 2 T. of the butter over medium heat. Add chicken and sauté, turning once, until lightly browned, about 2 minutes on each side. Remove and set aside.

Melt remaining butter in pan. Add shallots and mushrooms. Cook until mushrooms are lightly browned, 3-5 minutes. Add Marsala and bring to a boil, scraping up any browned bits from the bottom of the pan. Add cream and lemon juice and return to a boil. Season with salt and pepper to taste.

Return chicken to pan and cook, turning in sauce, for about 3 minutes to reheat and finish cooking.