



Chicken Medallions

in Marsala Wine with Mushrooms

Makes 4 servings ~ \$11.41 (\$2.85 per serving)

Ingredients

2 boneless chicken breasts – pounded and cut into medallions (approx. 2–3”)

1/4 cup all-purpose flour

1/2 teaspoon dried Oregano

1/4 teaspoon ground black pepper

1/2 teaspoon Kosher salt

1 Tablespoon Olive Oil

1 Tablespoon butter

1/2 white onion – sliced thin

1–2 cups sliced mushrooms

1/2 cup Marsala Wine (or fruit juice, see below)

1 cup chicken stock

Directions

1. In a medium bowl, stir together the flour, salt, pepper, and oregano. Dredge chicken in the mixture to lightly coat.
2. Heat olive oil and butter in a large skillet over medium heat. Sauté the chicken in the skillet for 2 minutes, or until lightly browned on one side. Turn chicken over, cook for one more minute until lightly browned. Remove chicken to a plate and keep warm.
3. Add onions and mushrooms to the skillet. Cook about 2 minutes. Turn the flame up to medium high and deglaze the skillet with the Marsala wine, and reduce for 1 minute. Return chicken and juices to the pan, add chicken stock and cook for 1-2 minutes until Chicken is done. Adjust the seasoning with salt, pepper, vinegar & herbs. Serve over rice.

Options

- Substitute white wine or fruit juice (cherry or peach) for Marsala wine.
- Finish with fresh thyme or Italian flat leaf parsley.
- Use white wine, capers, lemon and parsley for a chicken piccata dish

Recipe courtesy of Tracy Pikhart Ritter

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