

Organic Mushrooms Chicken Marsala

1/2 pound of mushrooms

(We use Blue Oysters, but you can use what your local supermarket has) Be inventive.

2 large cloves of garlic

2 boneless skinless shin cutlets pounded thin.

2 tablespoons of olive oil

1/4 cup of Marsala wine

1 Tablespoon of butter

1 cup of flour

Salt & Pepper

- Sauté garlic in skillet with olive oil.
- Dust chicken cutlets in the flour mixed with salt and pepper.
- When oil is hot slip chicken cutlets into the pan.
Brown both sides nicely.
- When chicken is done, plate and keep warm.
- In the same pan with the garlic sauté your mushrooms (sliced to size that you like)
- When mushrooms are heated pour in your Marsala wine. Cook wine and mushrooms until sauce thickens up, add butter.
- Add mushrooms over cooked chicken and drizzle with sauce. Serve.
- Makes enough for 2.