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CHICKEN MARSALA CASSEROLE

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1 stick butter
4 chicken breasts
1/2 c. flour
2 tbsp. chopped garlic
1 sm. chopped onion
1/2 lb. sliced mushrooms
1 c. chicken broth
1/2 c. tomato sauce
1 tbsp. basil
1 tbsp. oregano
1/2 c. canned peas
1 c. Marsala wine
3 lg. potatoes, cooked and cubed

Melt butter in fry pan. Cut chicken into 1 inch strips, coat with flour and brown in butter. Add garlic and onion and cook 5 minutes. Remove everything from pan and set aside.

Turn heat to high, add wine to deglaze pan. Add mushrooms, chicken and onions, broth, sauce, basil and oregano, potatoes and peas. Simmer 15 minutes.

May be served immediately or is EXCELLENT when re-heated!

Luis oregano