4 chicken breasts, boneless & skinless

1/2 cup flour

Salt 1/2 tsp

Pepper ground black 1/4 tsp

Dried oregano 1/2 tsp

4 Tbsp oil

4 Tbsp butter or margarine

2 cups fresh mushrooms, sliced

1 cup Dry Marsala wine

1.POUND chicken breasts between sheets of plastic wrap until about 1/4" thickness.

2.COMBINE flour, salt, pepper and oregano in a mixing bowl. Dredge chicken pieces in the flour, shaking off any excess.

3.HEAT oil in a skillet over medium heat. Cook chicken breasts on medium heat for about 3 minutes on the first side, until lightly browned. Turn breasts over to cook other side, then add mushrooms to skillet. Cook breasts about 3 more minutes or until they reach 165F internal temperature and both sides are lightly browned. Continue to stir mushrooms. Add DRY Marsala wine around chicken pieces.

4.COVER and simmer for about 5 minutes.

5.REMOVE chicken breasts from pan and place in a serving plate. Add butter in the remaining sauce. Turn off heat, stir butter until it is melted and an emulsion is made.

6.DISTRIBUTE sauce over chicken breasts and serve immediately.

Or, use 2-3 oil 2/3 wine 4tbs butter with less chicken