

Chicken Marsala

4 boneless skinless chicken breasts
1/4 c flour
1/2 tsp salt
1/4 tsp pepper
1/2 tsp basil, dried
3 tbsp butter or margarine
3 tbsp olive oil
8 oz fresh mushrooms, sliced
1/2 c Marsala wine

Pound chicken to 1/4" thickness between 2 sheets of plastic wrap. Combine flour, salt, pepper, and basil; mix well. Heat oil and butter in a heavy non-stick skillet over medium high heat. Dredge chicken in seasoned flour mixture. Cook chicken until lightly browned on first side (about 2 minutes). Turn chicken and add mushrooms around the chicken pieces. Cook about 2 minutes more, until lightly browned; stir. Add Marsala wine to pan. Cover and simmer 10 minutes. Serve with hot cooked pasta or rice.