Chicken Marsala
Girls Night Out, April 25th

Ingredients:
- 1/4 cup flour
- 1/2 tsp garlic powder
- 1/4 tsp ground pepper
- 1/2 tsp dried oregano
- 4 chicken breast
- 1 TBSP olive oil
- 1 TBSP butter
- 1 1/2 cup sliced mushrooms
- 4 cloves garlic
- 1/2 onion
- 1 cup marsala wine
- 1 can cream of mushroom soup

Directions:
1. In a medium bowl, stir together the flour, garlic 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. Fry the chicken in the skillet for 2 minutes, or until lightly browned on one side. Turn chicken over and cook about 2 minutes, until other side of chicken is lightly browned. Then remove chicken.
3. Saute mushrooms, onion, garlic until onions are transparent.
4. Stir in soup and marsala wine
5. Add the chicken. Cover skillet, and reduce heat to low; simmer for 15 minutes, or until chicken is no longer pink and juices run clear.