



## Chicken Marsala Florentine

Chicken dish with sun-dried tomatoes, spinach, and mushrooms. Serve with garlic mashed potatoes or pasta with minced garlic.

Serves: 4

### Ingredients:

4 boneless, skinless chicken breast  
¼ cup all-purpose flour  
salt and pepper to taste  
1 tablespoon dried oregano  
2 tablespoons olive oil  
¾ cup butter  
3 cups sliced baby bella mushrooms  
¾ cup sun-dried tomatoes  
2 cups packed fresh spinach  
1 cup Marsala wine OR vegetable broth

Place chicken breasts between two pieces of wax paper, and pound to 1/4 inch thick with a meat mallet. Dust chicken with flour, salt, pepper and oregano.

In a skillet, fry chicken in olive oil over medium heat. Cook until done, turning to cook evenly. Set aside and keep warm.

In the same pan, melt the butter over medium heat; add mushrooms, sun-dried tomatoes, and wine or broth. Cook for approximately 10 minutes, stirring occasionally. Mix in spinach and cook for about 2-5 minutes. Can add more broth if too dry. Serve sauce over chicken.