

LOMBARDY CHICKEN

Ingredients

4 thin chicken breasts

¼ - ½ cup flour

¼- ½ cup butter

1-2 tsp vegetable oil

1 cup sliced mushrooms

½ cup Marsala Cooking Wine

1/3 cup chicken broth

1/3 cup grated mozzarella cheese

1/3 cup grated Parmesan cheese

¼ cup sliced green onions

Seasoning salt

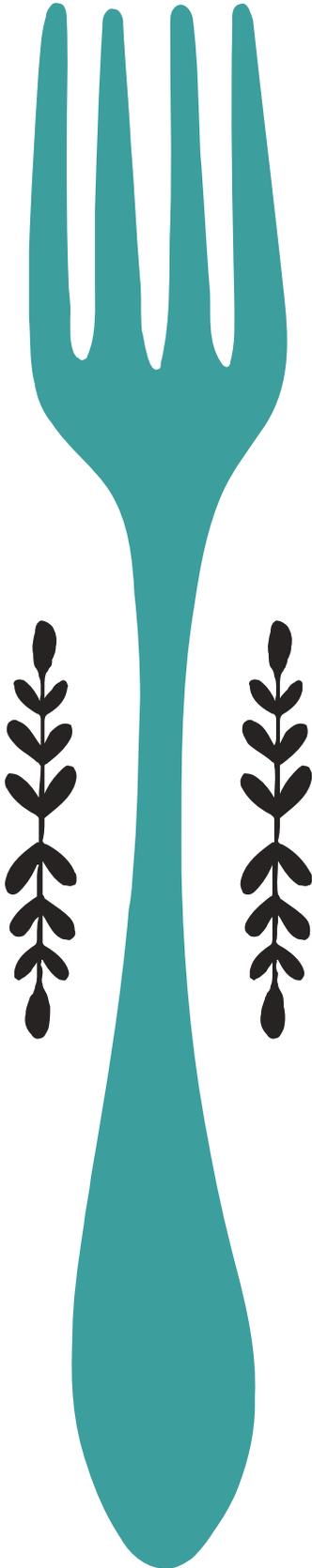
Salt

Pepper

Garlic powder

1 TBS cornstarch

1 TBS cold water



Instructions

Preheat oven to 350 degrees

If you don't have thin chicken breasts you will simply need to pound them out. Season with seasoning salt and pepper. Then coat lightly in flour

Melt some of butter with a little oil in a large skillet. Cook the chicken about 3 minutes on each side. Remove from pan. And keep warm.

Add any remaining butter to the pan and cook mushrooms until tender. Add the wine and chicken broth and bring to a boil. Taste and correct seasoning. Reduce heat and let the sauce reduce. While it's reducing make up a little slurry to thicken your sauce slightly. This is a one to one ratio and will be a bit gooey. 1 TBS cornstarch and 1 TBS of water...stir this together. Once your sauce has reduced add in a little bit of your slurry and stir your sauce constantly until you have the right consistency. You want it to be thick enough to glaze your chicken, but not as thick as a biscuits and gravy consistency. If it gets too thick add some more chicken broth and don't fret!

Also, while your sauce is reducing you can mix up your cheeses. In a separate bowl mix together your mozzarella, Parmesan, and green onions.

On a sheet pan or even an oven safe skillet add your chicken. Cover with sauce and top with the cheese mixture. Place in the oven until the cheese is melted over!