



Tangy Tomato Chicken Marsala



This recipe calls for:

RAGÚ Simply™ Traditional Pasta Sauce

Prep time

10 minutes

Cook time

20 minutes

Servings

6

Ingredients

- 6 thin-sliced boneless skinless chicken breasts (1-1/2. lb.)
- ½ teaspoon each kosher salt and ground black pepper
- 2 tablespoons flour
- 1 tablespoon olive oil
- 3 tablespoons butter, divided
- 8 ounces sliced mushrooms
- 3 cloves garlic, finely chopped
- ¾ cup Holland House® Marsala Cooking Wine
- 1 jar (24 ounces) RAGÚ Simply™ Traditional Pasta Sauce
- 1-1/2 cups halved multi-color grape tomatoes
- ¼ cup coarsely chopped Italian parsley

Instructions

1. Season both sides of chicken with salt and pepper. Lightly dust with flour.
2. Heat oil and 1 tablespoon butter in large nonstick skillet on medium-high heat. Cook chicken in batches, 2 min. on each side or until golden brown. Transfer chicken to clean plate.
3. Melt remaining butter in same pan. Add mushrooms and garlic. Cook 3-4 min. on medium-high, stirring frequently until edges begin to brown. Add wine; bring to boil scraping up any browned bits from bottom of pan. Reduce heat to medium. Stir in sauce and tomatoes. Return chicken and any juices to pan. Cook 2-3 min. or until heated through.
4. Sprinkle with parsley before serving.

Dredging meats in flour before cooking not only encourages browning, but also helps to insulate them to keep them moist. browning, but also helps to insulate them to keep them moist. Chicken breasts labeled "thin-sliced" are also sometimes labeled as "cutlets" in the meat department of the grocery store. Substitute thinly sliced pork chops for the chicken breasts.