

Chicken Marsala



Ingredients

- $\frac{1}{2}$ C flour
- $\frac{1}{2}$ tsp. Salt
- Pepper (to taste)
- 4 vegan chicken cutlets
- salt (to taste)
- 2 Tbsp olive oil
- 2 Tbsp vegan margarine
- 1-8 oz. Package of button mushrooms sliced
- $\frac{1}{2}$ C Marsala
- $\frac{1}{2}$ C Sherry
- 16 oz. Angel hair pasta (cooked)

In a shallow pan, mix together the flour, $\frac{1}{2}$ tsp. salt, and pepper. Sprinkle a dash of salt on chicken and coat chicken with flour mixture.

In a large skillet over medium heat., melt margarine in oil. Place chicken in the pan, and let it brown lightly.

Turn over chicken and add mushrooms. Pour in wine and sherry. Cover and simmer chicken 8 - 10 minutes or until mushrooms are cooked down.

Serve on a bed of angel hair pasta