

No Recipe Recipe for Chicken Marsala over Wild Rice  
Source Unknown  
From the kitchen of Donna's Daily Dish

Boneless, skinless chicken cutlets  
Butter  
Olive oil  
Salt  
Pepper  
Garlic powder  
Large onion  
½ lb. sliced white mushrooms  
½ cup Marsala wine  
1 cup chicken stock or broth  
2 tbsp. heavy cream  
1 box Ben's Original Long Grain & Wild Rice

1. Preheat oven to 350°
2. Cook rice per box instructions, set aside.
3. Cut chicken into bite size pieces. Dredge in a mixture of all-purpose flour that is seasoned with salt, pepper and garlic powder.
4. Sauté chicken in batches in a combination of olive oil and butter.
5. Slice a large onion. Sauté in same pan as chicken; add more olive oil and butter if needed. Season with salt and pepper. When softened, add ½ cup of Marsala wine, 1 cup of chicken stock and 2 tablespoons of heavy cream; bring to boil. Add chicken and gently combine to coat chicken with sauce.
6. In a 13-inchx9-inchx2-inch baking dish, layer cooked wild rice on bottom. Top with chicken pieces and carefully pour onion/mushroom mixture over. Bake for 30-40 minutes.