



# Recipes

## PROGRAM 8 - SEGMENT 1

### Nino's Italian Restaurant Recipes

#### CHICKEN MARSALA

##### INGREDIENTS

2 Chicken Breasts  
Flour for dusting  
2 TBSP Butter  
Salt & Pepper  
1 Cup Mushrooms  
½ Cup Marsala Wine  
½ Lemon, juiced  
1 TBSP Tomato Paste  
Italian Parsley, finely chopped

##### METHOD

Flatten chicken breasts and cut into smaller pieces. Coat chicken breast in flour. Melt butter and brown chicken pieces over medium heat. Season with salt and pepper. Add mushrooms, Marsala wine and tomato paste to the pan and cook gently until mushrooms are soft.

Serve chicken with pasta and decorate with more chopped parsley.

**All recipes displayed with kind permission from Nino's Italian Restaurant. Results may vary.**