

Chicken Marsala II

Pillsbury Best One Dish Meals - February - 2011

Servings: 8

Preparation Time: 10 minutes

Start to Finish Time: 5 hours 25 minutes

2 cloves garlic, finely chopped

1 tablespoon vegetable oil

8 boneless/ skinless chicken breasts

1/2 teaspoon salt

1/2 teaspoon pepper

2 jars (6 oz) sliced mushrooms, drained

1 cup sweet Marsala wine OR chicken broth

1/2 cup water

1/4 cup cornstarch

3 tablespoons fresh parsley, chopped

Spray the bowl of a 3 1/2 to 4-quart slow cooker with cooking spray.

Place the garlic and oil in the slow cooker bowl.

Sprinkle the chicken with salt and pepper and place in the slow cooker over the garlic. Place the mushrooms over the chicken and pour the wine over top.

Cover and cook on LOW for 5 to 6 hours.

Remove the chicken and set aside. Cover to keep warm.

In a small bowl, mix the water and cornstarch until smooth. Stir the mixture into the liquid remaining in the slow cooker.

Cook on HIGH for 10 minutes or until the sauce is slightly thickened.

Return the chicken to the slow cooker.

Replace the cover and cook on HIGH for 5 minutes longer or until chicken is hot.

Serve by spooning the mushroom mixture over the chicken and sprinkling with parsley.

Per Serving (excluding unknown items): 37 Calories; 2g Fat (43.0% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 136mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1/2 Fat.