

Best Chicken Lombardy Ever



PREP
10 min

COOK
60 min

READY IN
5 min

LEVEL
Medium

RATING
4

Incredibly juicy, savory Chicken Lombardy baked in a quick marsala sauce with tender mushrooms and melty mozzarella cheese!

This is one of those dishes. You know the ones. The kind that you make once and say, oh my gosh where has this been all my life and immediately vowed to put it on your regular dinner rotation from now until the end of time. One of those dishes that is easy enough to fix any old chaotic Wednesday night but the taste and looks fancy enough to impress guests on the weekend.

A winner chicken dinner.

This dish is pretty quick to make, 45 minutes tops, and involves three main steps. First, you will cook those mushrooms in a pan on the stove in some melted butter along with some garlic because of GARLIC=yummmmm. Next, you toss the chicken in some flour to give it a very light, perfect breading and then cook that for just a minute or two on each side in the same pan you used to cook those butter garlic mushrooms. This gives the chicken a nice browned crust on the very outside - the rest of the cooking happens in phase three, the oven.

A full copy of this recipe is available on the next page. Enjoy this meal with your family!

To Make this Recipe You'll Need the following ingredients:

Ingredients

1. A full copy of this recipe is available on the next page. A full copy of this recipe is available on the next page. A full copy of this recipe is available on the next page.
2. A full copy of this recipe is available on the next page.
3. A full copy of this recipe is available on the next page.
4. A full copy of this recipe is available on the next page.
5. A full copy of this recipe is available on the next page.

Instructions

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