**Chicken Bourbon Marsala**

***1ea 6-8oz chicken breast pound thin***

***1ea garlic clove chopped***

***1ea shallot Julianne***

***1 cup spinach***

***2ea cremini mushrooms sliced thin***

***½ cup seasoned flour***

***1 ½ oz. Bourbon***

***2oz Marsala***

***1oz butter***

***1oz EVO***

***S/P TT***

***Procedure***

1. ***Add oil to hot sauté pan; dredge chicken in seasoned flour, and sear in pan.***
2. ***After your first chicken flip add shallots, garlic and cook for 1 min***
3. ***Add mushrooms and deglaze with bourbon***
4. ***Add spin and Marsala; reduce for 1 min then add butter. Nape the sauce***
5. ***Add S&P TT***