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## Easy Chicken & Rice Marsala

Prep Cook Time: 30 minutes

SERVES 4

### Ingredients:

1 bag white rice  
5 tablespoons butter, divided  
4 boneless chicken breasts  
½ cup sweet marsala wine  
1 can (10 ¾ oz) cream of mushroom soup  
½ cup Barber's Dairy Milk  
½ cup Italian style breadcrumbs  
Salt & pepper to taste

### Steps

1. Prepare rice according to package directions. Set aside, keeping warm.
2. In a medium over-proof skillet, melt 3 tablespoons butter. Sauté chicken until brown, about 6-7 minutes. Remove chicken to platter and keep warm. Add wine to skillet and allow to reduce for 2-3 minutes, Stir in soup and Barber's Dairy milk, heat through. Salt and pepper to taste.
3. In a small skillet, melt remaining butter and stir in breadcrumbs; toast, stirring occasionally until lightly brown.
4. To serve divide rice on 4 plates top with chicken breasts, sauce and toasted breadcrumbs.