



CHICKEN MARSALA

INGREDIENTS

For Chicken

- ½ cup flour
- 1 teaspoon kosher salt
- 1 teaspoon garlic powder
- 1/2 teaspoon black cracked pepper
- 2 large boneless skinless chicken breasts, halved horizontally to make 4 fillets
- 2 tablespoons olive oil, divided
- 4 tablespoons unsalted butter, divided

For Marsala Sauce

- 1 tablespoon unsalted butter as needed
- 2 cups sliced mushrooms
- 4-5 cloves garlic, minced
- 3/4 cup dry Marsala wine
- 1 cup chicken stock
- 3/4 cup heavy cream
- 2 tablespoons chopped parsley

SERVES 4

DIRECTIONS

- 1. Mix the flour, salt, garlic powder and pepper in a shallow bowl. Dredge the chicken in the flour mixture and shake off excess.**
- 2. Heat 1 tablespoon oil and 2 tablespoons butter in a 12-inch pan or skillet over medium-high heat until shimmering. Fry 2 of the chicken breasts until golden-brown on both sides (about 3 to 4 minutes per side). Transfer to a plate.**
- 3. Repeat the same with the remaining two chicken breasts.**
- 4. In the same pan with remaining pan grease leftover from the chicken, melt 1 tablespoon of butter. Add the mushrooms and saute for 2-3 minutes until browned, scraping away at any of the leftover chicken bits off the bottom of the pan. Add the garlic and cook until fragrant, about 1 minute.**
- 5. Pour in the Marsala and the broth and simmer until reduced by half and starting to thicken, (about 10-15 minutes). Pour in the cream and return the chicken back into the sauce. Cook until the sauce thickens (about 3 minutes). Garnish with chopped parsley and serve immediately.**