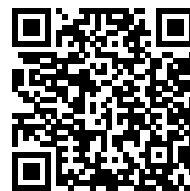


Restaurant Style Chicken Marsala



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

- ☐ 4 5oz pieces of Chicken Breast, pounded Evenly
- ☐ 1/2 cup of All Purpose Flour
- ☐ 4 Tbsp of Butter
- ☐ 2 Tbsp of Olive Oil
- ☐ 10 oz of Cremini Mushrooms, sliced
- ☐ 2 Shallots, minced
- ☐ 3 Cloves of Garlic, minced
- ☐ 2/3 cup of Dry Marsala
- ☐ 1 cup of Beef Stock
- ☐ Salt and Pepper, to taste
- ☐ Fresh Parsley

1) Season the chicken with salt and pepper, then lightly dredge each piece in the flour, shaking off any excess. Heat 2 tablespoons of the butter with the olive oil in a large skillet over medium-high heat, once hot and shimmering add the chicken and cook for 2 to 3 minutes per side until golden and cooked through. Transfer to a plate and set aside.

2) In the same skillet, add the mushrooms and cook until deeply browned and their moisture has evaporated, stir in the shallots and garlic and cook until softened, about a minute.

3) Pour in the Marsala wine and simmer for a minute or two, scraping up any browned bits from the bottom of the pan then add the beef stock and simmer until the sauce has reduced slightly. Stir in the remaining 2 tablespoons of butter until melted and the sauce is glossy.

4) Return the chicken to the skillet and spoon the sauce over the top, simmer for a few minutes to finish cooking through, then finish with fresh parsley and serve immediately.

