

Chicken Marsala Dinner

BY KEVIN LEE JACOBS



Ah, Chicken Marsala. If you've never tried it, you must. Who can resist pan-fried chicken cutlets and mushrooms that are bathed in an aromatic Marsala wine sauce? Not me! As a matter of fact, I'm planning to serve this Italian-American elegance for Christmas dinner this year. Here's the video how-to, along with a handy printable recipe:

Here's the printable:

Chicken Marsala

Chicken cutlets and mushrooms in a rich Marsala wine sauce.

Prep Time 10 mins

Cook Time 30 mins

Course: Main Course, Dinner

Cuisine: Italian-American

Servings: 4

Ingredients

- 1/4 cup all-purpose flour
- 3/4 teaspoon salt (plus extra for sprinkling)
- 1/4 teaspoon freshly-ground black pepper (plus extra for sprinkling)
- 2 chicken breasts (1 1/2 Lbs. total), sliced horizontally in half to create 4 pieces
- 1 tablespoon olive oil
- 4 tablespoons butter, divided
- 1/4 cup diced onion
- 8 ounces sliced mushrooms
- 2 teaspoons garlic paste (or 2 minced cloves of fresh garlic)
- 3/4 cup chicken broth or stock
- 3/4 cup dry Marsala wine
- 3/4 cup heavy cream
- 1 teaspoon Italian seasoning
- Chopped fresh parsley for garnish

Instructions

1. Put the flour, salt, and pepper in a gallon-size zip-lock bag. Shake to mix. Add the chicken, seal the bag, and toss until all of the chicken is evenly coated.
2. In a large skillet (cast-iron or stainless steel for best browning), warm the olive oil and 2 tablespoons of the butter over medium heat. When the butter melts and its foaming subsides, add the chicken. Cook until the chicken is golden brown but not cooked through -- about 3 minutes per side. Remove the chicken to a plate.
3. Add the remaining 2 tablespoons of butter to the skillet. Then stir in the onion, mushrooms, garlic paste, and a sprinkling of salt and pepper. Saute over medium-low heat until the mushrooms begin to brown -- about 4 minutes. (If you are using diced fresh garlic, add it after the mushrooms have browned.)
4. Add the broth, Marsala wine, heavy cream, and Italian seasoning to the skillet. Bring to a boil over high heat while stirring from time to time. Then lower the heat, and let the sauce simmer gently until it reduces and begins to thicken -- 8-10 minutes. Return the chicken to the skillet, spoon some of the sauce over each piece, and cook just until the chicken achieves 165°F when

tested with a digital thermometer -- 5-10 minutes. Do not over-cook the chicken!

5. Serve each chicken piece on a bed of mashed potatoes (or rice, or pasta), and spoon some of the sauce over the top. Enjoy!

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