



Recipes by Peter

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How to Make Chicken Marsala

INGREDIENTS FOR THE CHICKEN MARSALA

- * 2 Lbs of Chicken Breast – Sliced thin, longways (not across the chicken)
- * 1 Lb Cremini Mushrooms (baby portobello) cleaned using damp paper towels, sliced
- * 1 ½ Cups Marsala Wine (sweet or dry, your choice.)
- * ½ Cup Water
- * 2 Cups AP Flour
- * 1 Teaspoon each of Garlic Powder, Onion Powder
- * 1 Teaspoon each of Italian Seasonings, Paprika
- * ½ Small Onion, Finely Diced
- * 2 Garlic Gloves, peeled but not smashed
- * ½ Cup Chopped Italian Parsley
- * 4 Tablespoons of Good Quality Olive Oil (divided)
- * 5 Tablespoons of Butter (divided)

Serve with Mashed Potatoes or Pasta

1. Cut chicken breasts in half lengthwise to make 4 even cutlets. Place between plastic wrap and use a meat mallet or heavy saucepan to pound to an even 1/3" thickness. Season chicken all over with 1/2 tsp salt and 1/4 tsp pepper then let sit for about 15 minutes to allow the salt to penetrate the chicken.
2. Prepare the dredge. Mix flour and spices together in a medium size bowl. Place chicken in the flour (shaking off the excess), then set aside on a prepared sheet pan with rack.
3. Heat a large non-reactive pan over medium heat. Add 2 Tbsp olive oil and 1 Tbsp butter. Once butter and oil are hot, add dredged chicken in a single layer and saute until the chicken develops a good color (golden brown) about 3-4 minutes per side (don't overcook). Cook the chicken in batches if your skillet is too small. Set chicken aside on a plate and tent with foil to keep warm.

4. Add the cleaned and sliced mushrooms and the two garlic cloves in the same pan where you cooked the chicken, sauté until excess liquid from the mushrooms evaporates and mushrooms are golden brown (5 min). Remove garlic cloves.
3. Add the marsala wine and water, scraping the bottom of the pan to deglaze. Increase the heat and cook until mostly reduced down (4-5 min), then add 3 tablespoons of butter. Lower the heat to keep at a simmer and use a whisk stir in the butter. The sauce will start to thicken. Add salt to taste.
4. Return chicken to pan and continue to sauté, making sure the chicken is pushed down into the marsala sauce.
5. The last step is to sprinkle the chicken marsala with the chopped Italian parsley. Stir in the Italian parsley into the sauce.
6. Spoon the marsala sauce over the chicken and keep on the heat until heated through (about 2 minutes). The sauce will thicken more as it cools.

Prepare the mashed potatoes or pasta, serve the chicken marsala over the potatoes or pasta.

Enjoy!