



Chicken Marsala

Servings: 4

Ingredients:

4 boneless skinless chicken breasts
1 cup flour
¼ cup olive oil
4 tablespoons butter
2 teaspoons pepper
4 teaspoons salt
1 medium white onion, julienne cut
1 8oz package sliced mushrooms
3 cloves garlic, minced
1 cup white wine
1 cup marsala wine
2 tablespoons fresh basil, cut into thin strips
¾ cup heavy cream
(Optional for garnish)
fresh basil, thinly sliced
green onion, thinly sliced

(Serve with Risotto, See separate recipe)

Directions:

- 1) Place flour into a shallow dish or small bowl. Place each chicken breast one at a time into flour and coat well.
- 2) Heat a large sauté pan to medium-high heat. Add in olive oil. When oil is hot, add in chicken pieces one at a time lying flat, being sure all excess flour mixture is shaken off before adding. Cook each side until it is golden brown, about 2 minute per side. The chicken does not need to be cooked through; it will finish cooking later in the process. Remove chicken and place on paper towels to remove excess oil.
- 3) Add the butter to the sauté pan. When melted add in mushrooms, onions, and garlic. Sauté until soft and begin to release liquid, about 2 minutes. Making sure to not burn the garlic, as it will become bitter.
- 4) Add white wine (de-glaze) to the pan and continue to cook for 1 minute. Return chicken breast to the pan.
- 5) Add Marsala wine to the pan. Add in salt, pepper and fresh basil. Reduce sauce by half to cook off alcohol in the wine and thicken the sauce. Flip chicken halfway through to continue the cooking process. About 2-3 minutes.
- 6) Add in the heavy cream and continue to cook for another minute. Check the thickest piece of chicken that it is not pink in the middle to insure it is fully cooked. Continue cooking until sauce has reached desired consistency.
- 7) Serve over pasta or rice, garnish if desired.