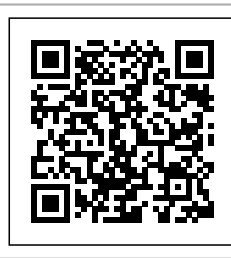


Chicken Marsala



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes
Cook Time: minutes

Ingredients

- __ 4 Boneless Skinless Chicken Breast, about 1-1/2 pounds (if you can find chicken breast cutlets which are pounded out chicken breast about 1/4 inch thick, buy those)
- __ All Purpose Flour, for dredging
- __ 1 cup Marsala Wine
- __ 1 cup Chicken Broth
- __ 2 Cloves Garlic, minced
- __ 2 Small Shallots, thinly sliced
- __ 3-4 Tbsp Olive Oil
- __ 8 oz Cremini Mushrooms, halved
- __ 2 Tbsp Unsalted Butter Dredged in Flour
- __ 3 Tbsp Fresh Parsley, chopped
- __ Salt and Pepper (to taste)

If you can't find already thinly pounded chicken cutlets here is how you can do it at home.

1) Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them; pound with a flat meat mallet, until they are about 1/4-inch thick.

2) Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to distribute evenly.

3) Heat the oil over medium-high flame in a large skillet. When the oil is nice and hot, dredge both sides of the chicken cutlets in the seasoned flour, shaking off the excess. Slip the cutlets into the pan and fry for 5 minutes on each side until golden, turning once. Do this in batches if the pieces don't fit comfortably in the pan. Remove the chicken to a large platter in a single layer to keep warm.

4) Lower the heat to medium and sauté the shallots and garlic until tender and translucent, about 1 minute. Now add the mushrooms and sauté; until they are nicely browned and tender, about 5 minutes, season with salt and pepper to taste. Pour the Marsala in the pan and boil down for a few seconds to cook out the alcohol. Add the chicken stock and simmer for a minute to reduce the sauce slightly. Stir in the butter and return the chicken to the pan; simmer gently for 2 to 3 minutes to heat the chicken through. Season with salt and pepper. and garnish with chopped parsley before serving.

