

# Chicken Marsala



## Chicken

### Ingredients:

- 5 large boneless skinless Chicken Breasts
- $\frac{3}{4}$  cup Cornstarch (or other flour)
- 3 tsp kosher Salt
- $1\frac{1}{2}$  tsp ground Black Pepper
- 6 tbsp EVO oil
- 3 tbsp unsalted Butter

### Directions:

Cut the chicken breasts flat in half, making 10 thinner cutlets.  
Mix the flour, salt, and pepper in a shallow dish or bowl.  
Dredge the chicken in the mixture, coating both sides.  
Heat the oil and butter in a large skillet over medium-high heat.  
Sear the chicken for 3 to 4 minutes per side, until it has a golden crust.  
It's okay if it's not fully cooked through at this point, as it will simmer again.  
Use tongs to remove the chicken to a plate.

## Sauce

### Ingredients:

- 6 tbsp unsalted Butter
- 24 oz Baby Bella or Cremini Mushrooms, thinly sliced
- $\frac{3}{4}$  cup finely chopped Shallots, from about 1 large Shallot
- 10 Garlic cloves, minced
- 3 cups Chicken Broth
- $1\frac{1}{2}$  tbsp Thyme
- $2\frac{1}{2}$  cups Marsala Wine
- $1\frac{1}{2}$  cups Heavy Cream
- 6 tbsp finely chopped fresh Parsley

### Directions:

Melt the butter in the pan.  
Add the mushrooms and sauté for 2 to 3 min, stirring occasionally, until lightly browned.  
Add the garlic, thyme and shallot and saute for another 30 seconds.  
Add the broth, Marsala wine, and heavy cream to deglaze the pan.  
Stir together and bring the liquid to a boil, then lower the heat and simmer until it's thickened and reduced by half, about 10 to 15 minutes.  
Add the chicken back to the pan, spoon the sauce over it, and simmer until the chicken is warmed through, about 2 to 3 minutes.  
Sprinkle with freshly chopped parsley before serving.