

la bella vie



Easy Chicken Marsala Recipe

# Ingredients

## CHICKEN

- 1/2 Cup All-Purpose Flour
- 1 Teaspoon Kosher Salt
- 1 Teaspoon Garlic Powder
- 1/2 Teaspoon Black Cracked Pepper
- 2 Large, Boneless/Skinless Chicken Breasts, Halved Horizontally to Make 4 Fillets
- 2 Tablespoons Olive Oil, Divided
- 4 Tablespoons Unsalted Butter, Divided

## MARSALA SAUCE

- 1 Tablespoon Unsalted Butter As Needed
- 8 Ounces (250g) Brown or Cremini Mushrooms, Sliced (I used Sliced Baby Bellas)
- 4-5 Cloves Garlic, Minced
- 3/4 Cup Dry Marsala Wine
- 1 1/4 Cup Low-Sodium Chicken Broth (or Stock)
- 3/4 Cup Heavy Cream
- 2 Tablespoons Fresh Chopped Parsley

## *Instructions*

Mix the flour, salt, garlic powder, and pepper in a shallow bowl. Dredge the chicken in the flour mixture and shake off excess.

Heat 1 tablespoon oil and 2 tablespoons butter in a 12-inch pan or skillet over medium-high heat until shimmering. Fry 2 of the chicken breasts until golden-brown on both sides (about 3 to 4 minutes per side). Transfer to warm plate, tent with foil and keep warm. Repeat the same with the remaining 2 chicken breasts.

In the same pan with the remaining pan grease leftover from the chicken, melt 1 tablespoon of butter. Add the mushrooms and for 2-3 minutes until browned, scraping away at any of the leftover chicken bits off the bottom of the pan.

Add the garlic and cook until fragrant, about 1 minute.

Pour in the Marsala and the broth and simmer until reduced by half and starting to thicken (about 10-15 minutes).

Pour in heavy cream and return the chicken back into the sauce. Continue to cook until the sauce thickens (3-5 minutes).

Serve over pasta or rice. I prefer spinach fettucini.