

Chicken Marsala

Ingredients

1 1/4 lb Chicken Breast Cutlets
(about 8)
1/3 c Flour (plus 1 tablespoon)
4 T Olive Oil
3 T Unsalted Butter
8 oz Button Mushrooms (sliced)
1 Shallot (minced)
5 Thyme Sprigs
5 clv Garlic (minced)
1/3 c Marsala Wine (dry)
1/3 c Chicken Broth
1/4 c Parsley (chopped)
0 ds Salt
0 ds Ground Black Pepper
0 ds Garlic Powder

Instructions

1. Season chicken with salt, garlic powder, and pepper and dredge in " cup flour. Heat 1 tablespoon oil and 1 tablespoon butter in a 12" skillet over medium-high heat.
2. Add half the chicken, and cook, turning once, until golden brown, about 3 minutes. Transfer to a plate, and set aside. Add another 1 tablespoon oil and 1 tablespoon butter and repeat with second batch of chicken.
3. Add 2 more tablespoons oil and 1 tablespoon butter, and then add mushrooms, shallots, thyme, and garlic and cook, stirring, until soft, about 1 minute.
4. Season with salt, pepper, and garlic powder. Stir in remaining 1 tablespoon flour; cook for 2 minutes.

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5. Add Marsala and stock; cook, stirring and scraping bottom of pan until slightly thick, about 2 minutes. Add 1 tablespoon of butter and mix well. Return chicken and juices to skillet, and mix well coating all the chicken on both sides.
6. Cook until heated through and the sauce has thickened, about 2 minutes. Garnish with parsley. Serve immediately.