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Chicken Marsala

Serves 4

Ingredients:

4 chicken boneless breasts
1/2 cup flour
1/2 tsp. Kosher salt
1/2 tsp. freshly ground pepper
4 tbsp. olive oil
6 tbsp. unsalted butter
2 medium shallots, minced finely
2 cloves garlic, crushed
1/8 tsp. dried oregano
Pinch dried sage
2 cups sliced mixed mushrooms (about 8 oz.)
1 cup dry Marsala wine
1 cup chicken stock
4 - 6 slices of Provolone
Garnish of fresh herbs, oregano and/or parsley

Directions:

1. Slice each chicken breast in half horizontally and pound until 1/4-inch thick. Mix a coating with the flour, salt and pepper. Dredge each chicken piece in the flour mixture.
2. Sauté the chicken pieces in a medium-hot sauté pan with the olive oil working in batches and turning halfway during cooking. Sauté until the chicken is cooked and the outside a nice golden brown. Set the chicken aside in a baking dish, overlapping the slices if necessary.
3. Add the butter to the same sauté pan. When melted, add the finely minced shallots and sauté for 3-4 minutes or until they start to become translucent. Add the crushed garlic, oregano, and sage, and sauté for an additional minute.
4. Place the sliced mushrooms in the sauté pan and continue cooking over medium-high heat until wilted and cooked through, stirring occasionally.
5. Pour the Marsala wine and chicken stock over the mushrooms in the sauté pan. Bring the liquid to a boil, then reduce the heat to a simmer or gentle boil. Allow the liquid to reduce by two-thirds; the liquid will become thicker and syrupy in the process.
6. Pour the reduced sauce over the chicken pieces in the baking dish. Top with slices of provolone cheese. Bake in a 400°F oven until the cheese melts and begins to brown, about 10-15 minutes.