

Chicken Marsala

Ingredients

- 1 1/4 cups dry marsala wine
- 1 1/4 cups unsalted chicken broth
- 2 (10-11 oz) boneless skinless chicken breasts, butterflied and halved, pounded to an even thickness
- Salt and freshly ground black pepper
- 1/3 cup all-purpose flour
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 8 ounces cremini mushrooms, sliced
- 3 garlic cloves, minced (1 tablespoon)
- 1 teaspoon minced fresh thyme (or scant 1/2 teaspoon dried)
- 1 teaspoon minced fresh oregano (or scant 1/2 teaspoon dried)
- 1 1/2 teaspoon cornstarch whisked with 1 tablespoon chicken broth (in a small bowl until well combined)
- 1/3 cup heavy cream
- 1 tablespoon minced fresh parsley

Directions

Step 1

Add marsala wine and chicken broth to a medium saucepan. Heat over medium-high heat, bring to a boil, then reduce heat to medium and let gently boil until reduced to 1 cup, about 15 minutes.

Step 2

Meanwhile season both sides of the chicken with salt and pepper. Dredge each side in flour.

Step 3

Melt 1 tablespoon butter with 1 tablespoon olive oil in a 12-inch skillet over medium-high heat. Add chicken pieces and let sear until cooked through (165 degrees F in the center), turning once halfway through (10-12 minutes).

Step 4

Transfer chicken to a plate. Tent with foil.

(over)

Step 5

Reduce burner temperature to medium heat. Melt remaining 1 tablespoon butter and 1 tablespoon olive oil, add mushrooms.

Step 6

Sauté mushrooms, just tossing occasionally (and increasing burner temp slightly as needed to encourage browning), until mushrooms have shrunk and are golden brown, about 8 minutes. Add garlic during the last 1 minute of sautéing.

Step 7

Remove pan from heat then pour in marsala reduction, thyme, and oregano.

Step 8

Return to heat, bring to a simmer, while scraping up browned bits from the bottom, then stir in cornstarch chicken broth mixture. Stir until thickened.

Step 9

Off heat stir in heavy cream, season sauce with salt and pepper to taste. Return chicken breasts to the pan, spoon sauce over top.

Step 10

Sprinkle with parsley and serve immediately.