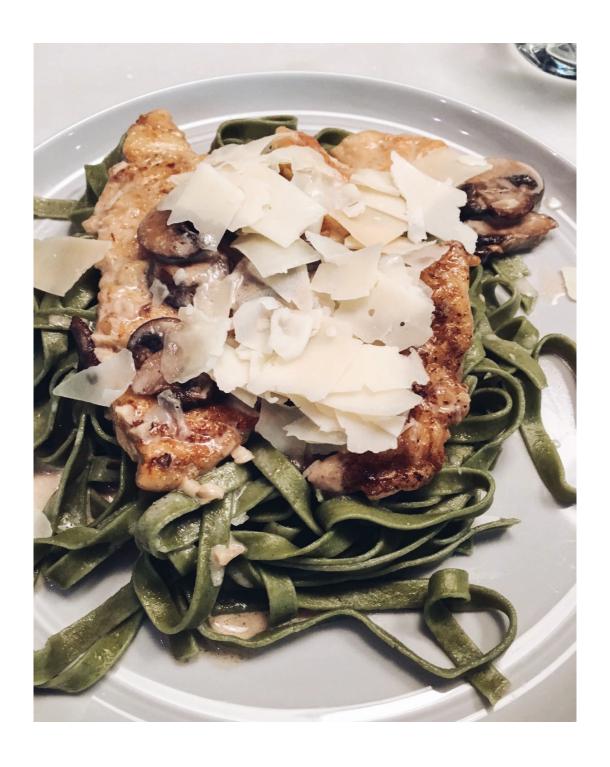
la bella vie



Easy Chicken Marsala Recipe



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



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.