

Chicken Marsala

Page 1 of 2

- 1 ½ lbs. chicken breast or cutlets, pounded to @ ¼" thick
- 1 tsp salt
- ½ tsp. Black pepper
- ½ tsp. garlic powder
- ½ tsp. onion powder
- 1/3 cup flour
- 5 Tbsp. olive oil
- 5 Tbsp. butter
- 8 oz. button mushrooms, sliced
- 4 Tbsp. minced shallots
- 1 tsp. minced garlic
- ¾ cup Dry Marsala wine
- 1 can of chicken stock
- 1 tsp. parsley flakes
- ¼ cup fresh basil chiffanade
- ¾ cup grated parmesan or asiago cheese
- 1 lb. spaghetti, cooked andante

Method: Combine flour, salt, pepper, garlic powder and onion powder in a large zip-lock bag. Pound chicken into medallions and place into flour bag and coat all with the flour-seasoning mixture. Remove chicken pieces and reserve remaining flour mixture.

Heat 2 Tbsp. oil and 1 Tbsp. butter in large skillet over medium high heat. Add chicken and cook, turning once, until golden brown, about 3 minutes. Transfer to plate and set aside. Add 2 Tbsp. of oil and 1 Tbsp. butter and add sliced mushrooms and cook to golden brown, about 8 minutes. Transfer to the plate with chicken and set aside.

Heat remaining oil in a skillet. Add shallots and garlic and saute until soft about a minute. Stir in reserved flour and cook for approximately 2 minutes. Add Marsala wine, chicken stock and parsley flakes and cook until slightly thick, 2-3 minutes. Add chicken and mushroom and keep warm.

Cook pasta according to directions. Add remaining butter to chicken mixture. Plate onto warm plates. Ladle chicken mixture over pasta and garnish with cheese and basil. Serve and enjoy.