

Chicken Marsala with Mushrooms



Author: Bob and Robin Young

Start to Finish Time: 30 minutes

Cooking Time: 15 minutes

Preparation Time: 15 minutes

Categories: Main Dish - Chicken

Servings: 4

Serving Ideas: Serve on a thin pasta with some of the Marsala sauce.
Garnish with chopped Italian parsley.

Ingredients

4 Chicken Breasts,
boneless and skinless
1/2 c All-Purpose Flour
1/2 t Sea Salt
1/4 t Black Pepper, fresh
ground
1/2 t Oregano, dried
4 T Olive Oil
4 T Butter, unsalted
4 ozs Prosciutto, thinly
sliced and small dice
2 c fresh Crimini or
Porcini mushrooms,
stemmed and sliced thin
2 c Marsala wine, divided
2 T Capers (Optional),
rinsed
Italian Parsley for
garnish, chopped

Directions -

Pound chicken breasts between sheets of plastic wrap until about 1/4" thickness.

Combine flour, salt, pepper and oregano in a mixing bowl. Dredge chicken pieces in the flour, shaking off any excess.

Heat oil in a skillet over medium heat. Cook chicken breasts on medium heat for about 3 minutes on the first side, until lightly browned. Turn breasts over to cook other side. Cook breasts about 3 more minutes or until they reach 165°F internal temperature and both sides are lightly browned. Remove and set aside.

Turn the heat down to medium and add the Prosciutto to the drippings in the pan, sauté for 1 minute to render out some of the fat. Now add the mushrooms to skillet. Continue to stir mushrooms until slightly wilted. Add the capers, if using, and stir to mix.

Add the chicken back to the pan and add 1 1/4 cups of the dry Marsala. Cover and slow simmer for 5 - 8 minutes. Remove chicken breasts from pan and place in a serving plate.

Add butter in the remaining sauce and mushrooms and the remaining 3/4 cup of dry Marsala. Turn the heat to a slow simmer, stirring the butter until it is melted and an emulsion is made. Reduce to half and the sauce thickens somewhat. Spoon the sauce with the mushrooms over chicken breasts and serve immediately.