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INGREDIENTS

MUSHROOM SAUCE

- 2 TBSP of unsalted butter
- 1 diced shallot
- 2 cups of sliced porcini mushrooms
- 2 minced garlic cloves
- 1 TBSP of dried sage
- 1 TBSP of fig balsamic vinegar
- ½ cup of sweet marsala wine
- 1 cup of beef stock
- 1/3 cup of water + 1 TBSP of corn starch
- ¼ cup of heavy cream
- 2 TBSP of unsalted butter.

CHICKEN

- 2 large chicken breasts
- 1 TBSP of kosher salt and 1 TBSP of pepper for seasoning

CAULIFLOWER PUREE

- 1 Cauliflower
- ¾ cup of heavy cream
- 1 ½ cup of chicken stock
- 6 TBSP of butter
- Salt & pepper for seasoning



MARRY ME CHICKEN

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 375 DF.
2. Heat the oil in a reduction pan over medium heat. Add the shallots and sauté for a few minutes.
3. Add the mushrooms, season with salt and pepper and cook until the mushrooms have released most of their water.
4. When the mushrooms are dry, add the garlic and sage.
5. When the garlic is fragrant add the vinegar, Marsala wine and beef stock. Simmer for 10 minutes. Season to taste.
6. Mix the water with the starch until dissolved. Gradually mix in the thickening agent as needed until the sauce reaches the required consistency.
7. Add the cream and cook for 2 minutes. Remove from the heat, add the butter and allow to melt with the residual heat.
8. Heat the oil in an oven proof skillet over medium-high heat. Generously season both sides of chicken breasts with kosher salt and pepper. Sear the chicken breast for two minutes on each side or until golden brown.
9. Place in the preheated oven and bake for 3 minutes on each side or until the internal temperature of the cooked breasts reach 160 DF.
10. Four the puree, cut the florets of the cauliflower into small pieces.
11. In a large sauce pan over high heat, place the cauliflower along with the cream and chicken stock. Bring to a boil.
12. Cover the pan with a lid and simmer for 20 minutes or until very tender. Turn off the stove. Use an immersion blender to puree the cauliflower.
13. Add the butter and stir allowing it to melt with the residual heat. Season with salt and pepper.
14. Using a sharp knife cut the chicken breasts into small slices.
15. On a serving dish, place two large tablespoons of the cauliflower puree. Add the cut chicken on top of the puree. Top the chicken with the mushroom sauce and serve.

ENJOY THE MERRY ME CHICKEN