



INGREDIENTS

2 chicken breasts
 ½ cup of AP flour (for dredging)
 3 TBSP of clarified butter
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 3 cups of sliced mushrooms of choice
 2 diced shallots
 1 TBSP of minced garlic
 1 cup of sweet Marsala wine
 ½ cup of vegetable stock
 ½ cup of heavy cream
 ¼ cup of chopped fresh parsley

**Thickener = ¼ cup of water +
 1 TBSP of corn starch**



CHICKEN MARSALA

By Caterina Romano's Kitchen

DIRECTIONS

1. Pat dry the chicken. Slice each chicken breast in half.
2. Cover the chicken fillets with cling wrap and using a mallet, tenderize them.
3. Set the stove to medium heat. In a large frying pan melt the clarified butter.
4. Season the chicken with kosher salt & pepper on both sides. Place the chicken fillets in the flour. Shake off excess flour and place the chicken in the hot butter. Cook for 3-4 minutes on each side until they turn golden.
5. Set the chicken aside.
6. In the same frying pan, melt the other 2 TBSP of butter.
7. Add the mushrooms and cook for 4 minutes until the moisture from the mushrooms is released & evaporated.
8. Add the shallots and cook for a couple of minutes. Add the garlic and cook for no more than 1 minute or until fragrant.
9. Turn the heat to high, add the Marsala and deglaze the pan. Cook until it reduces by half.
10. Add the stock and the cream. Mix until all is well combined. Season to taste with salt & pepper.
11. Simmer on low for 2-4 minutes until the sauce thickens.
12. Dilute the cornstarch in the water and mix. Add the thickener slowly until the desired sauce thickens.
13. Return the chicken to the frying pan and cook for a few minutes until heated. Baste the chicken with the sauce.
14. Sprinkle the chicken with fresh chopped parsley and serve.