Main dishes / Italy

Chicken Marsala

Pounded chicken cutlets seared in a ripping hot pan, then swathed in a sauce of Marsala wine and earthy cremini mushrooms that reduces to a deep amber lacquer. The wine's caramel-oxidized sweetness plays against the savory fond in a way that makes a thirty-minute dinner taste like it spent the afternoon on the stove.

Time 40 min **Servings** 4

What you'll need.

- ☐ 2 large Boneless skinless chicken breasts, pounded to 1/4 inch
- ☐ 0.5 cup All-purpose flour (for dredging)
- ☐ 4 tbsp Unsalted butter
- ☐ 2 tbsp Olive oil
- ☐ 8 oz Cremini mushrooms, sliced 1/4 inch thick
- ☐ 2 medium Shallots, finely minced
- ☐ 3 cloves Garlic cloves, minced
- ☐ 0.75 cup Dry Marsala wine
- ☐ 0.25 cup Chicken stock
- ☐ 1 tsp Fresh thyme leaves
- ☐ 2 tbsp Fresh flat-leaf parsley, chopped
- ☐ 1 to taste Kosher salt and black pepper

Let's make it.

01 Season pounded cutlets with salt and pepper. Dredge in flour, shaking off all excess. Heat 2 tablespoons butter and all the olive oil in a large, wide skillet over medium-high heat until the butter foam subsides. Sear the cutlets in a single layer, 3-4 minutes per side, until deeply golden on both sides. Do not crowd the pan — work in batches. Transfer to a plate and loosely tent with foil.

02 Add remaining butter to the pan over medium-high heat. Add the mushrooms in a single layer — do not stir for the first 2 minutes, letting them make contact with the hot pan. Once browned on one side, stir and add shallots and garlic. Cook, stirring, until the shallots are soft and the mushrooms are fully golden and have released and reabsorbed their liquid, about 4-5 minutes total. Add thyme.

03 Pour the Marsala into the hot pan all at once — it will spatter and steam dramatically. Scrape up all the fond from the pan bottom. Add the chicken stock. Bring to a boil and reduce by half over high heat, about 3-4 minutes. The sauce should thicken enough to coat a spoon and turn a deep amber color as the Marsala's sugars concentrate.

04 Nestle the seared chicken cutlets back into the Marsala sauce. Simmer over low heat for 2-3 minutes to rewarm the chicken and meld the flavors. Off heat, swirl in the remaining butter until the sauce becomes glossy and unified. Scatter fresh parsley. Serve immediately over egg noodles, polenta, or mashed potatoes.

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Servings are an estimate; check quantities in the source recipe.
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