



Chicken Marsala

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 10 minutes

The citrus in the ingredients added a tart punch to the Marsala that created a very pleasant combination.

Chicken:

4 each chicken breast, skinless, boneless

1 cup flour

1 salt and pepper, to taste

Marsala Sauce:

2 tablespoons vegetable oil

2 1/2 ounces pancetta (about 3 slices) cut into pieces

1 inch long and 1/8 inch wide

8 ounces mushrooms, white, sliced (about 2 cups)

1 clove garlic, minced (about 1 teaspoon)

1 teaspoon tomato paste

1 1/2 cups wine, Marsala (sweet)

1 1/2 tablespoons lemon juice

4 tablespoons unsalted butter, cut into 4 pieces, softened

2 tablespoons parsley leaves, chopped

NOTE: Do not worry about the chicken cooking fully when sautéed. The time in the oven finishes off the chicken cooking.

Adjust oven rack to lower-middle position, place large heat-proof dinner plate on oven rack, and heat oven to 200°F.

PREPARE CHICKEN (10 minutes):

Pat chicken breasts dry. Meanwhile, place flour in shallow baking dish or pie plate. Season both sides of chicken cutlets with salt and pepper; working one piece at a time, coat both sides with flour. Lift breast from tapered end and shake to remove excess flour; set aside.

COOK CHICKEN (15 minutes):

Heat 12-inch heavy-bottomed skillet over medium-high heat until very hot (you can hold your hand 2 inches above pan surface for 3 to 4 seconds), about 3 minutes. Add oil to hot skillet and heat until shimmering. Place floured cutlets in single layer in skillet and cook until golden brown, about 3-5 minutes, depending on thickness (see NOTES).

Using tongs, flip cutlets and cook on second side until golden brown and meat feels firm when pressed with finger, about 3-5 minutes longer. Transfer chicken to heated plate and return plate to oven.

COOK REMAINING INGREDIENTS (25 minutes):

Return skillet to low heat and add pancetta; sauté, stirring occasionally and scraping pan bottom to loosen browned bits until pancetta is brown and crisp, about 5 minutes.

With slotted spoon, transfer pancetta to paper towel-lined plate. Add mushrooms and increase heat to medium-high; sauté, stirring occasionally and scraping pan bottom, until liquid released by mushrooms evaporates and mushrooms begin to brown, about 6 minutes.

Add garlic, tomato paste, and cooked pancetta; sauté while stirring until tomato paste begins to brown, about 1 minute.

Add Marsala; return pan to high heat and simmer vigorously, scraping browned bits from pan bottom, until sauce is slightly syrupy and reduced to about 1-1/4 cups, about 5 minutes.

Off heat, add lemon juice and any accumulated juices from chicken; whisk in butter 1 tablespoon at a time. Season to taste with salt and pepper, and stir in parsley. Pour sauce over chicken and serve immediately.

Pour sauce over chicken and serve immediately.

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at www.5starrecipe.com