



## DIRECTIONS

- Slice the chicken breast in half horizontally so that you end up with two cutlets. Repeat with the remaining two breasts.
- Season cutlets with salt, pepper and garlic powder and set aside.
- Place 2 TBSPs olive oil in a large sauté pan.
- Add chopped garlic and sauté until golden.
- Add sliced mushrooms to the pan.
- Season with salt and sauté until mushrooms are soft.
- Remove the mushrooms from the pan and set aside.
- Place remaining 2 TBSPs olive oil and the 1 TBSP butter in the sauté pan. No need for rinsing the pan after having sautéed the mushrooms.
- Place pan over medium heat.

# Chicken Marsala

## INGREDIENTS

- 3 boneless chicken breasts
- 10 Oz baby Bella mushrooms, cleaned and sliced
- 4 TBSPs olive oil, divided
- Flour, for dredging
- Salt, pepper and garlic powder to taste
- 1 garlic clove, chopped
- 1 cup Marsala wine
- 2/3 cup heavy cream

## NONNA'S TIPS ON PAGE 2



## DIRECTIONS (CONT.)

- While oil is warming up and butter is melting, dredge seasoned cutlets in flour.
- Add them to the heated pan.
- Allow cutlets to get some color on both sides.
- Slowly add Marsala wine to the pan and stir to allow alcohol to burn off.
- Next, add the cream and the mushrooms.
- Stir, cover and simmer for about 20 minutes, depending on thickness of meat.
- Safe temperature for chicken is 165F.
- If sauce thickens too much, add a little water or broth to loosen it up.
- Serve hot over spaghetti or mashed potatoes, using some of the sauce for the sides.
- Serves 4 to 6 people.

# Chicken Marsala continued...

### NONNA'S TIPS

- Use dry Marsala wine, not the sweet kind, for this recipe. Marsala is a wine fortified with brandy so it will give the dish a nutty and slightly caramelized flavor. That is what gives the chicken its signature flavor.
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- I don't recommend substituting the heavy cream because anything else will not achieve the creamy texture that makes this dish so appealing to the palate.
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- If you want extra sauce, just add more Marsala (or broth) and more cream.