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Chicken Marsala Recipe

Author: Cherchies® Specialty Foods

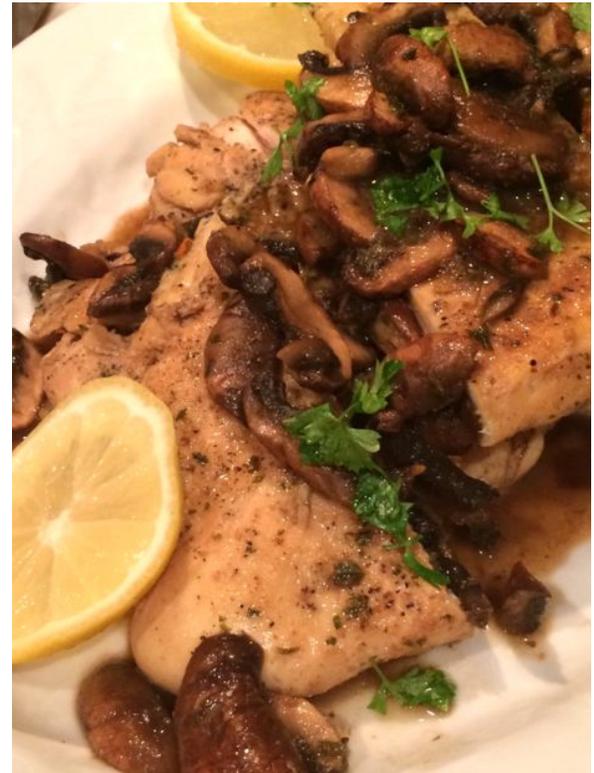
CHICKEN MARSALA RECIPE

Ingredients

- 3 Tablespoons butter, reserving 1 Tablespoon (Tbsp.)
- 1 Tablespoon Olive oil
- 1 Lb. Boneless chicken, flattened to 1/2" thick
- 2 Tablespoons (Tbsp.) Cherchies Garlic Seasoning (Cherchies Garlic and Herbs Seasoning could also be used)
- Pepper to taste
- 1 teaspoon (tsp) dried thyme
- 1 teaspoon (tsp) rosemary
- 1 Tablespoon (Tbsp.) Worcestershire Sauce
- 1 Lb. Baby Bella Mushrooms, washed, sliced, stems removed
- 1 lemon
- 1/2 cup Marsala Wine
- Chopped fresh parsley to garnish

Preparation

1. Let's begin. Probably the most gratifying part, is flattening the chicken. Talk about an aggression reliever.
2. Put chicken in a large plastic resealable bag, or place chicken between two sheets of plastic wrap. Now my secret weapon...pound away until the chicken is about 1/2" thick.
3. Ahhh...much better. Now sprinkle both sides with Cherchies Garlic Seasoning and pepper.
4. Turn the skillet on medium/low heat and add 2 Tbsp. butter and olive oil (This keeps the butter from browning).
5. Add chicken to skillet, and cook for five minutes, then turn onto the other side and continue cooking. Once, chicken is lightly browned on both sides (chicken will finish cooking later), remove from pan and set aside on a plate.
6. Add mushrooms, and allow to cook until tender (few minutes). After a few minutes, add Rosemary, Thyme, and Worcestershire Sauce.
7. After mushrooms have cooked, Add the Marsala wine to deglaze the pan. Using a wooden spoon, scrape the pan to loosen up all that yummy goodness.
8. Almost done...Now cut the lemon in half, slicing one half of the lemon into slices. These will be used to garnish your dish at the end. Squeeze one half lemon into pan with mushrooms and stir. The lemon juice adds a nice freshness to the dish. Add the remaining butter and return the chicken to the pan, to continue cooking. With a knife, cut a small slit into the chicken to make sure the chicken is no longer pink.
9. Chop parsley.
10. Remove chicken from pan and place on a nice platter. Spoon mushroom sauce over chicken, and garnish with remaining sliced lemons and parsley. Dinner is Served! Enjoy!



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