

## Cook's Country

# Chicken Marsala

**SERVES** Serves 4

### WHY THIS RECIPE WORKS


A well-loved Italian restaurant classic, Chicken Marsala seems simple enough, yet many recipes result in chewy, dry, or slimy chicken in a sickeningly sweet sauce. We wanted a foolproof recipe, so we cut the Marsala wine with chicken stock, which gave us a sauce that was sweet but not saccharine. To prevent the browned mushrooms from absorbing too much liquid and becoming limp and soggy, we added them to the sauce at the last minute. This step also prevented them from absorbing too much alcohol and tasting “boozy.”



### INGREDIENTS

- 8** boneless, skinless chicken cutlets (thin-cut)
- Salt and pepper
- ¼ cup all-purpose flour
- 2** tablespoons vegetable oil
- 3** tablespoons unsalted butter
- ½ small onion, chopped fine
- 8** ounces white mushrooms, trimmed and quartered
- 1** large garlic clove, minced
- ¾ cup sweet Marsala
- ½ cup low-sodium chicken broth
- 2** teaspoons lemon juice
- 1** tablespoon minced fresh parsley leaves

### BEFORE YOU BEGIN

-  Look for cutlets that are between 1/4" and 1/2" thick.

### INSTRUCTIONS

- 1** Pat cutlets dry with paper towels and season with salt and pepper. Dredge cutlets in flour to coat and shake to remove excess. Heat 1 tablespoon oil in large nonstick skillet over high heat until just smoking. Add 4 cutlets and cook until golden brown, 2 to 2 1/2 minutes on each side. Transfer to large plate and cover with aluminum foil. Repeat with remaining oil and cutlets.
- 2** Heat 1 tablespoon butter in empty skillet over medium-high heat until foaming. Cook onion and mushrooms until browned, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Transfer mushroom mixture to medium bowl and cover with foil.
- 3** Add Marsala and broth to empty skillet, bring to boil over high heat, and cook until reduced to 1/2 cup, about 5 minutes. Reduce heat to medium-low, return chicken and accumulated juices to skillet, and turn chicken to heat through, about 1 minute. Transfer chicken to serving platter. Off heat, whisk in remaining 2 tablespoons butter, lemon juice, parsley, and mushroom mixture. Pour sauce over chicken. Serve.