allrecipes

Chef John's



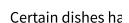
Get the best recipes & how to content from Allrecipes!

You will see a grey box to confirm.









in my heart and this is one of them. The first real restaurant job I had in San Francisco was at a small place called Ryan's Cafe. It was run by a husband and wife team, Michael and Lenore Ryan. They were true 'foodies' before that term had even been coined. This chicken Marsala dish was the most popular dish on the menu and the first one that I was taught.

Yield: 2 servings

Ingredients

Directions

1 of 3 10/27/2020, 12:24 PM

2 eaches skin-on chicken breast ha

1 teaspoon salt a pepper to taste



from Allrecipes!

Get the best recipes & how to content

You will see a grey box to confirm.

It and pepper.

Dismiss



ed, about 5

minutes. нір апо соок until preasts are almost cooked through, about 5 minutes more. Transfer chicken breasts to a plate.

Melt 1 1/2 tablespoons butter in the same skillet over medium-high heat. Saute mushrooms with a pinch of salt and a pinch of pepper in hot butter until mushrooms are golden, 5 to 7 minutes. Add minced shallot; cook and stir until softened, 2 to 3 minutes. Sprinkle flour over the top and cook and stir until the bitterness of the flour cooks off, 3 to 4 minutes.

Step 4

Step 3

Pour wine into skillet and bring to a boil; cook and stir until wine reduces and sauce thickens, 3 to 4 minutes. Add chicken stock; bring to a simmer and cook until slightly reduced, 3 to 5 minutes more.

Step 5

Return chicken breasts to the skillet, reduce heat to low, and cook chicken, turning once, until no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from heat.

Step 6

3 tablespoons bu

2 tablespoons olive on

5 medium (blank)s white mushrooms, sliced

1 shallot, minced

1 tablespoon all-purpose flour

1 cup Marsala wine

2 cups chicken stock

2 tablespoons chopped fresh parsley

1 teaspoon cold butter

2 of 3

Get the best recipes & how to content from Allrecipes!

You will see a grey box to confirm.

Dismiss

Allow

3 of 3 10/27/2020, 12:24 PM