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Chef John's Marsala



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Certain dishes ha
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

2 eaches skin-on,
chicken breast halves
1 teaspoon salt and
pepper to taste



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Salt and pepper.

3 tablespoons butter

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2 oil in a skillet
over medium heat, skin-side
up, about 5

2 tablespoons olive oil

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

minutes. Flip and cook until breasts are almost cooked
through, about 5 minutes more. Transfer chicken
breasts to a plate.

Step 3

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

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



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