



Marsala

a classic Italian-American dish featuring chicken breasts cooked in a rich and flavorful Marsala wine sauce. It pairs well with pasta or mashed potatoes.

Recipes

- 4 boneless, skinless chicken breasts -
- Salt and pepper to taste
- 1/2 cup all-purpose flour
- 4 tablespoons butter
- 4 tablespoons olive oil
- 1 cup sliced mushrooms
- 1/2 cup Marsala wine
- 1/2 cup chicken broth
- 1/4 cup heavy cream (optional)
- Chopped fresh parsley for garnish (optional)

Steps:

1. In a large skillet, heat the olive oil over medium-high heat.
2. Add the chicken breasts to the skillet and cook until golden brown
3. Pour in the chicken broth and bring it to a simmer.
4. Add the heavy cream to the skillet and stir to combine with the broth.
5. Cook for another 2-3 minutes to allow the chicken to heat through and absorb the flavors of the sauce.
- 6.. Season with additional salt and pepper to taste if needed.
7. Garnish with chopped parsley, if desired.
- 8.. Serve hot with pasta, rice, or steamed vegeta