

Nolan's Favorite Chicken Marsala

1. In a large skillet, heat 1 tablespoon of olive oil and 2 tablespoons of butter over medium heat. Place two chicken breasts in the pan, and heat on both sides until barely cooked through, about 4-5 minutes. Remove from the pan.
2. In the same pan, melt 1 tablespoon of butter. Add 1 package (8 oz) of pre-sliced bella mushrooms. Cook until mushrooms begin to brown, about 3-4 minutes.
3. Add 3 tablespoons of finely chopped shallots, 2 cloves of garlic- minced, and $\frac{1}{4}$ teaspoon of salt. Cook for 1-2 minutes.
4. Add $\frac{2}{3}$ cup of chicken broth, $\frac{2}{3}$ cup of dry Marsala wine, $\frac{2}{3}$ cup of heavy cream, 2 teaspoons of chopped thyme, salt, and pepper. Bring to a boil.
5. Once it begins to boil, reduce to a medium heat and gently boil, uncovered, for about 10-15 minutes. You want the sauce to be slightly thickened and darkened in color.
6. Add the chicken back into the pan. Reduce the heat to low and simmer for about 2-3 minutes, until the chicken is warmed through.
7. Sprinkle with parsley, and serve with pasta or mashed potatoes!