

# SAVEUR

*Savor a World of Authentic Cuisine*

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## Chicken Marsala

Pounding the chicken cutlets before cooking renders them thin and terrifically tender. Deglazing the pan with Marsala and stock after cooking the chicken creates a quick, rich sauce.

SERVES 4 to 6

### INGREDIENTS

1¼ lb. chicken cutlets, pounded until ¼" thick (about 8)  
Kosher salt and freshly ground black pepper, to taste  
⅓ cup plus 1 tbsp. flour  
5 tbsp. olive oil  
5 tbsp. unsalted butter  
8 oz. white button mushrooms  
2 tbsp. minced shallots  
1 clove garlic, minced  
⅓ cup dry Marsala wine  
⅓ cup chicken stock  
1 tbsp. finely chopped parsley, for garnish (optional)



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### INSTRUCTIONS

1. Season chicken with salt and pepper and dredge in ⅓ cup flour. Heat 2 tbsp. oil and 1 tbsp. butter in a 12" skillet over medium-high heat. Working in batches, add chicken, and cook, turning once, until golden brown, about 3 minutes. Transfer to a plate, and set aside. Add 2 tbsp. oil and 1 tbsp. butter, and then add mushrooms; cook until golden brown, about 8 minutes. Transfer to plate with chicken, and set aside.

*Credit: Maxime Iattoni*

2. Heat remaining oil in skillet, and then add shallots and garlic; cook, stirring, until soft, about 1 minute. Stir in remaining 1 tbsp. flour; cook for 2 minutes. Add Marsala and stock; cook, stirring and scraping bottom of pan until slightly thick, about 2 minutes. Return chicken and mushrooms to skillet, and cook until heated through, about 2 minutes. Remove from heat; stir in remaining butter. Season with salt and pepper; garnish with parsley, if you like.

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