

Chicken and Mushroom Marsala



Ingredients

- 1 large shallot, minced
- 1 tablespoon Extra Virgin Olive Oil
- 2 pounds Boneless/Skinless Chicken Thighs
- 1 cup Chicken Stock
- 1 tablespoon of White Flour
- 8-10 ounces sliced mushrooms (*white or cremini*)
- 1/2 cup Dry Marsala
- 2 Tb chopped Italian Parsley
- Prepared Spaghetti
- Salt/Pepper

Directions

1. Rinse and pat dry the chicken thighs. Season each side with salt and pepper.
2. Heat a heavy duty skillet over medium heat. Add the olive oil, half of the minced shallot and the seasoned thighs.*
3. Reduce heat slightly and let the chicken cook five minutes. Flip and cook on the other side till cooked through.
4. Remove the chicken from the pan, place it on a large plate and cover with foil to rest while you make the pan sauce.

To Make The Pan Sauce:

1. Add half of the chicken stock to the skillet and bring to a small boil. Scrape the bottom of the pan to deglaze the pan.
2. Once deglazed, lower the heat to medium-low and whisk in 1 tablespoon of flour to thicken the pan-sauce. Whisk quickly until lump-free and smooth.
3. Next, add the remaining stock, minced shallot and all the mushrooms. Stir occasionally. Allow the mushrooms to cook till tender and darkened and the liquid has reduced slightly.
4. Raise the heat to high and stir in the Marsala. Cook 2-3 minutes to allow the alcohol to cook off. Season with additional salt and pepper if needed.
5. Return the chicken to the sauce, serve over cooked pasta and finish with parsley.

**While the chicken is cooking, you can start the processes of boiling water for your pasta, cooking it while the sauce cooks.*