LA CUCINA AT THE MARKET

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Chicken Marsala

Ingredients

- 8-10 chicken cutlets
- 1 cup all-purpose flour
- 1 teaspoon each, salt & pepper
- ¼ teaspoon red pepper flakes
- 3 tablespoons salted butter
- 2/3 cup olive oil (enough to cover the bottom of pan)
- ½ cup imported sweet Marsala
- 1½ cup chicken broth
- 2 tablespoons heavy cream
- 2 pounds assorted mushrooms (sliced) *cremini, shitake, button
- 2 cloves garlic, minced

Preparation

Mix flour, salt & pepper in a shallow bowl. Heat oil and 1 tablespoon butter in large skillet. Dredge chicken cutlets through flour mixture. Add cutlets to pan and sauté until underside is just golden (about 4 minutes). Turn cutlet ONCE and cook an additional 2 minutes. Transfer chicken to platter; shingling cutlets. Repeat with remaining chicken.

Discard any oil left but return fond to pan. Stir in any remaining butter. Add Marsala, scraping down sides of pan and bring to a simmer. Add broth and cook 5 minutes.

In a separate large pan, heat oil, add 1 tablespoon butter, minced garlic. Add mushrooms, spices and sauté for 10 minutes. Turn mushrooms gently and cook an additional 5 minutes. Turn off heat-add cream, season with salt and pepper. Add mushrooms to Marsala sauce. Stir well and pour over chicken. Keep warm in the oven until ready to serve.

Buon Appetito!