

Chicken Marsala with Mashed Potatoes

Recipe By JOHN GIFALDI

SERVES: 4-6



INGREDIENTS:

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|-------------------------------------------------------------------------------------------|----------------------------------------------------|
| <input type="checkbox"/> 2 boneless skinless chicken breasts, sliced thin and pounded out | <input type="checkbox"/> 5 white mushrooms, sliced |
| <input type="checkbox"/> 1 shallot, minced | <input type="checkbox"/> 2 cups chicken broth |
| <input type="checkbox"/> 2 tbsp. fresh parsley, minced | <input type="checkbox"/> 1 cup Marsala wine |
| <input type="checkbox"/> 2 tbsp. olive oil | <input type="checkbox"/> 1 tsp. salt |
| <input type="checkbox"/> 1 tbsp. flour | <input type="checkbox"/> ½ tsp. pepper |
| | <input type="checkbox"/> prepared mashed potatoes |

DIRECTIONS:

- ☐ 1. Place a chicken breast on the cutting board. Hold it steady with one hand, then using a sharp knife, slice through the middle horizontally. Cover each half of the chicken with plastic wrap and pound it out until the chicken is ¼-inch thick. Season both sides with salt and pepper.
- ☐ 2. Melt 1½ tbsp. butter in a skillet over medium heat. Cook chicken breasts in hot butter and oil until browned. Flip and cook until chicken is almost cooked through. Transfer chicken to a plate.
- ☐ 3. Using the same pan, add 1-2 tbsp. of olive oil and sauté the mushrooms and onions, with a pinch of salt and pepper, until mushrooms are golden and onions are translucent, 5 to 7 minutes. Stir flour over the top and stir until the bitterness of the flour cooks off.
- ☐ 4. Pour wine into the skillet and bring to a boil; keep stirring until the sauce thickens, 3 to 4 minutes. Add chicken stock; bring to a simmer and cook until slightly reduced, 3 to 5 minutes more.
- ☐ 5. Return chicken to the skillet, reduce heat to low, and finish cooking. Transfer chicken to plates of mashed potatoes, spooning the mushrooms and sauce over the top.

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