

“MARRY ME” CHICKEN MARSALA

Servings: 2

Prep time: 10 minutes

Cook time: 25 minutes

Total time: 35 minutes

INGREDIENTS:

- 1 chicken breast
- 1 tsp Italian Seasoning
- Salt and pepper to taste
- 1/4 cup of flour
- 1 tbsp Extra Virgin Olive Oil
- 8 oz Sliced Bella Mushrooms
- 4 oz Diced Prosciutto
- 1/2 cup Sweet Marsala wine
- 1 cup Chicken Broth
- 2 tbsp Butter
- 1/2 cup Parmigiano Reggiano (optional)
- Top with Dried or Fresh Parsley (optional)

INSTRUCTIONS:

1. Using a sharp knife, slice the chicken breast horizontally into two even pieces.
2. Place cling wrap over the chicken and pound until it's thin (about 1/3 inch thick).
3. Season both sides of the chicken with italian seasoning, salt and pepper.
4. Dredge the chicken in the flour. Shake off the excess.
5. Heat olive oil over medium-high heat in a large high rimmed skillet.
6. Place the chicken into the skillet. Cook 5 minutes on each side.
7. Remove and cover chicken with foil to keep warm.
8. Reduce heat to medium.
9. If the pan is dry, add a splash of oil. Add the mushrooms. Cook for about 5 minutes until golden, stirring occasionally.
10. Move the mushrooms to one side of the skillet. Add the prosciutto. Cook until fat has rendered and crispy, stirring occasionally, about 5 minutes.
11. Add the Marsala wine and deglaze the pan. Increase heat to medium-high and cook until it has reduced almost completely.
12. Add chicken broth and cook until boiling.
13. Add butter and chicken to the skillet.

14. Hold the pan at an angle, and continuously spoon the sauce over the chicken for about a minute.
15. Turn off the heat, sprinkle about half of the Parmigiano Reggiano. Season with salt and pepper. Top with some Parsley and place remaining cheese at the table.
16. Serve over your favorite pasta or mashed potatoes!