

## CHICKEN MARSALA

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BONELESS /SKINLESS CHICKEN BREAST	2 LBS
FRESH CREMINI MUSHROOMS SLICED	16 OUNCES
BUTTER DIVIDED	3 TABLESPOONS
GARLIC CLOVES MINCED	2
DRY MARSALA WINE	1 CUP
CORN STARCH DISSOLVED IN 1 TBSP WATER	1 TEASPOON
HEAVY CREAM 35%	2 TABLESPOON
SALT TOTASTE	1 TEASPOON
OLIVE OIL	1 TABLESPOON
FLOUR	1/3 CUP
ALL PURPOSE SEASONING	1 TEASPOON
CHEERY TOMATOES	1 CUP
FRESH PARSLEY CHOPPED	GARNISH



### INSTRUCTIONS FOR CHICKEN MARSALA

In a large saucepan heat 1 tablespoon of butter, when pan is really hot add the mushrooms and sauté for 8-10 min till golden brown, add garlic and sauté for another minute.

Add the wine and allow the mix to simmer gently so as to reduce the wine and intensify the flavours

When it has reduced to almost half the amount add the cream and salt and the cornstarch mix - it will start to thicken slowly

Take the chicken breast and slice them on an angle to get 1 inch thick slices

Add the flour seasoning and some salt and pepper together in a separate bowl

Dust the chicken in the above mix shaking off the extra flour

Heat the remaining butter in a large skillet and fry the coated chicken for a few minutes on each side until golden brown and cooked through

Add the mushroom and sauce mix to the chicken

Add the cherry tomatoes and simmer till soft

Garnish with parsley