

Chicken Marsala

Ingredients:

½ Cup all-purpose flour
4 boneless, skinless chicken breasts
Salt and pepper
4 or more Tablespoons vegetable oil
3 ounces pancetta or 6 slices bacon chopped
2 Cups white button mushrooms, sliced
2 cloves of garlic, minced
1 teaspoon tomato paste
1 ½ Cups sweet Marsala wine
1 ½ Tablespoons freshly squeezed lemon juice
3 Tablespoons butter
Fresh minced parsley for garnish

Directions:

Spread flour in a shallow dish
Slice chicken breasts in half.
Pound chicken breasts so they are of uniform thickness.
Season with salt and pepper.
Dredge chicken through the flour to coat and shake off any excess.
Heat oil in skillet over medium-high heat.
Add chicken and cook until light golden brown on both sides.
Transfer chicken to a baking dish and keep warm in the oven.
Add one tablespoon of oil to the pan over medium-high heat.
Add mushrooms and pancetta or bacon.
Cook until pancetta or bacon is crisp and the mushrooms are brown.
Stir in garlic and tomato paste, cook for one minute.
Stir in Marsala, scraping up brown bits on the bottom of the pan.
Simmer until the sauce has reduced and is slightly syrupy, about 8-10 minutes.
Stir in lemon juice and any accumulated chicken juice.
Turn the heat to low and stir in the butter.
Season to taste with salt and pepper.
Spoon sauce over chicken and garnish with parsley.

I often make this dish ahead of time and then pop it into the oven to heat right before serving.

