

Chicken with Mustard Mascarpone Marsala Sauce (Serves 4-6)

Recipe adapted from Giada De Laurentiis

Ingredients:

1 1/2 pounds boneless skinless chicken breasts, cut into bite-size pieces
Salt and freshly ground black pepper
2 Tbsp olive oil
5 Tbsp butter, divided
3/4 cup chopped onion
1 pound cremini mushrooms, sliced
2 Tbsp minced garlic
1 cup dry Marsala wine
1 cup (8 ounces) mascarpone cheese
2 Tbsp Dijon mustard
2 Tbsp chopped fresh Italian parsley leaves, plus whole sprigs, for garnish
12 ounces dry fettuccine

Directions:

1. Sprinkle the chicken with salt and pepper. Heat the oil in a heavy large skillet over medium-high heat. Add the chicken and cook until just brown, about 4 minutes. Transfer the chicken to a plate.
2. Melt 2 Tbsp of butter in the same skillet over medium-high heat, then add the onion and saute until tender, about 2 minutes. Add the mushrooms and garlic and saute until the mushrooms are tender and the juices evaporate, about 10 minutes. Add the wine and simmer until it is reduced by half, about 4 minutes. Stir in the mascarpone and mustard.
3. Return the chicken and any accumulated juices to the skillet. Simmer, uncovered, over medium-low heat until the chicken is just cooked through and the sauce thickens slightly, about 2 minutes. Stir in the chopped parsley. Season the sauce, to taste, with salt and pepper.
4. Meanwhile, bring a large pot of salted water to a boil. Add the fettuccine and cook until al dente, according to package instructions. Drain. Toss the fettuccine with 3 Tbsp of butter and season, to taste, with salt and pepper. Swirl the fettuccine onto serving plates. Spoon the chicken mixture on top. Garnish with parsley sprigs and serve.

www.melissalikestoeat.com