

Chicken Marsala

2 tbs. unsalted butter
2 tbs. EVOO
16 oz. mushrooms, stems removed, sliced (shiitake, baby bella, or white button)
5 sprigs fresh thyme
1 lb. boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
3/4 cup Marsala wine
2 tbs. flour
1 cup unsalted chicken broth

In a large skillet or Dutch oven over medium–high heat, melt 2 tbs. butter and 2 tbs. EVOO. Add mushrooms and thyme sprigs; sauté until mushrooms are softened (about 5 minutes).

Meanwhile, season both sides of chicken liberally with salt and pepper. Make a well in the middle of the Dutch oven, add the chicken, and brown on both sides (about 3 minutes per side). Pour in the Marsala wine to deglaze the pan. Scrape the bottom with a wooden spoon to get all of the fond (brown stuff) off the bottom.

In a separate bowl, whisk flour and chicken broth until combined. Add mixture to pot, lower the heat to medium–low, cover, and cook until sauce has thickened and chicken is cooked through (about 15 minutes).

Discard thyme sprigs. Garnish with fresh flat–leaf parsley or more thyme. Serve with mashed potatoes, cauliflower mash, or egg noodles.



<https://pineapplehouserules.com/>