

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/>