

## Chicken Marsala

2 tbs. unsalted butter  
2 tbs. extra-virgin olive oil  
16 oz. baby bella mushrooms, stems removed, sliced (white button work great, too)  
5 sprigs fresh thyme, plus more for garnish  
1 lb. boneless, skinless chicken breasts (about 2 large)  
Kosher salt  
Freshly ground black pepper  
 $\frac{3}{4}$  cup Marsala wine  
2 tbs. all-purpose flour  
1 cup chicken stock

In a large skillet or Dutch oven over medium-high heat, melt 2 tbs. butter and 2 tbs. olive oil. 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 large measuring cup or small bowl, whisk flour and chicken stock until combined. Add slurry 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 more fresh thyme leaves. Serve with mashed potatoes, cauliflower mash, or egg noodles.



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