
Chicken Marsala

Description

Everyone has their go-to chicken marsala recipe for those hearty dinner meals with family. This is chef Maka's take on the household classic.

Total time: 40 min Yield: 4 servings

Ingredients

4 pieces boneless chicken thighs (lightly pounded)
salt & pepper
flour (for dusting)
oil (for sautéing)
1/2 cup onions (sliced)
1 Tbsp garlic (sliced)
6 oz button mushrooms (sliced)
1 tsp Dijon mustard
1 cup marsala wine
2 Tbsp butter
1 lemon (juiced)

Prep Time: 20 min Cooking Time: 20 min Total Time: 40 min

Instructions

Salt and pepper the chicken then lightly flour. Sauté chicken in a large pan with oil. Cook until light brown then remove. In the same pan, add oil and sauté onions and garlic until translucent. Season with salt and pepper, then add mushrooms. Cook for about 2 minutes. Add chicken, mustard and marsala. Cook until sauce reduces by half. Add butter and lemon to taste and season with salt and pepper if needed.

Recipe brought to you by:

Chef Maka Kwon