

# Chicken Marsala



## *Ingredients*

*4 skinless, boneless, thin sliced chicken breasts*  
*all purpose flour for dredging*  
*kosher salt and pepper*  
*1/4 cup olive oil*  
*4 ounces prosciutto, thinly sliced*  
*8 ounces crimini mushrooms, stemmed and halved*  
*1/2 cup sweet marsala*  
*1/2 cup chicken stock*  
*2 tbsp unsalted butter*  
*1/2 cup flat leaf parsley*



## *Direction*

Put the flour in a shallow bowl, season with a fair amount of S & P. Heat the oil over medium high heat in a large skillet. When the oil is nice and hot, dredge both sides of the chicken in the flour, shaking off the excess. Slip the cutlets into the pan and fry for 2-3 minutes per side until golden brown, turning only once. Remove the chicken to a platter and keep warm. Lower the heat to medium and add the prosciutto to the drippings in the pan, saute about 1 minute to render out some of the fat. Now, add the mushrooms and saute until they are nicely browned and their moisture has evaporated. Season with salt and pepper. Pour the marsala in the pan and boil down a few seconds to cook out the alcohol. Add the chicken broth and simmer for a minute to reduce the sauce slightly. Stir in the butter and return the chicken to the pan; simmer gently for 1 minute to heat the chicken through. Season with s&p and garnish with parsley.