

Classic Chicken Marsala

Recipe By *Dining In*



Cooking and Prep:  35
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Serves:  4

Contains:  

Preference: Meat

An uncomplicated recipe that yields a lovely, delicately flavored, chicken.

Difficulty: Medium

Occasion: Shabbat

Source: Dining In

Cuisines: Italian

Ingredients (12)

Main ingredients

- 4 boneless chicken breasts
- 1 cup flour
- oil, for sautéing
- salt
- pepper
- 1 onion, diced

- 1 cup sliced mushrooms
- 1 tablespoon chicken soup mix
- 1/4 cup water
- 1/4 cup **Kedem Marsala Wine**
- fresh parsley

Sommelier Suggests

- Matar Sauvignon Blanc Sémillon**
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Start Cooking

Cook the Chicken

1. Flatten chicken with a mallet and dredge in flour, shaking off excess.
2. In a large skillet, sauté chicken in a bit of oil, four minutes each side, until golden. Sprinkle with salt and pepper and remove from skillet.
3. Add two to three tablespoons oil into skillet and sauté the onions and mushrooms. Add soup mix, water and Marsala; bring to a boil.
4. Return chicken to skillet. Cook, uncovered, for three to five minutes. Sprinkle with fresh parsley before serving.

Credit

Photography and Styling by Chavi Feldman