

Treasure Barrel

Super Easy Chicken Marsala Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Chicken Prep

- [ ] 4 boneless, skinless chicken breast halves (6 oz each)
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon freshly ground black pepper
- [ ] 1 cup all-purpose flour, for dredging
- [ ] 2 large eggs, lightly beaten
- [ ] 1 1/2 cups panko breadcrumbs

Pan and Sauce

- [ ] 2 tablespoons olive oil
- [ ] 2 tablespoons unsalted butter
- [ ] 10 oz sliced fresh cremini or button mushrooms
- [ ] 3/4 cup Marsala wine (dry or semi-dry)
- [ ] 1 cup low-fat chicken stock
- [ ] 1/3 cup heavy cream (optional, for extra silkiness)

Garnish

- [ ] Fresh parsley, chopped (for garnish)

Instructions

1. Start by seasoning those chicken breasts with your 1/2 teaspoon salt and 1/4 teaspoon freshly ground black pepper. Now, just set out three shallow bowls—one for your 1 cup all-purpose flour, one for those 2 large eggs, lightly beaten, and one for the 1 1/2 cups panko breadcrumbs. It just makes things so much smoother.

2. Gently dredge each breast in the flour, making sure to tap off any extra—we don't want it too thick. Then, dip them into the egg and coat them well with the panko breadcrumbs, pressing lightly so they really stick.

3. Heat up 2 tablespoons olive oil in a large skillet over medium-high heat. Once it's shimmering, go ahead and add the chicken. Cook them for about 4-5 minutes per side until they're a lovely golden brown and cooked through to an internal temp of 165°F.

4. Move the browned chicken over to a plate. I usually tent them loosely with aluminum foil just to keep them warm while we finish the sauce.

5. In that same pan—don't wash it!—add 2 tablespoons unsalted butter. Once it's melted, toss in your 10 oz sliced fresh cremini or button mushrooms and sauté for 3-4 minutes until they start to brown.

6. Pour in 3/4 cup Marsala wine. Now, here is the good part: scrape up all those browned bits from the bottom of the pan. Let the wine reduce by half, which usually takes about 2-3 minutes.

7. Stir in 1 cup low-fat chicken stock and bring it to a gentle simmer. Just let it cook for about 5 minutes until the sauce thickens up a bit.

8. If you're in the mood for something extra silky, stir in 1/3 cup heavy cream now. Give it another taste and add a bit more salt and pepper if you feel it needs it.

9. Put the chicken breasts back into the pan and spoon that beautiful sauce all over them. Simmer for another 2-3 minutes so they can reheat and really soak up all that flavor.

10. Take it off the heat, sprinkle on some chopped fresh parsley, and serve it up immediately over rice, pasta, or maybe some creamy mashed potatoes.

Nutrition per serving

420 kcal	38 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep an eye on the chicken to avoid overcooking; 4-5 minutes per side is usually just right.
- Those brown bits in the pan are pure gold for the flavor of your sauce.
- The heavy cream is optional, but honestly, it adds a lovely richness.