



Chicken Marsala

NIBBLEDISH CONTRIBUTOR

Ingredients

- Chicken cutlets
- Marsala wine

- Flour
- Olive oil + butter

- Mushrooms
- Fresh broccoli
- garlic
- etc.

Instructions

This is a regular old chicken marsala but I love to top with with broccoli so it gets steamed and infused with the flavor of the dish.

Season and flour the chicken cutlets and brown them in the pan with oil and butter.

When they're almost cooked through, take the chicken out and set aside.

Deglaze the pan with marsala and add the mushrooms, garlic, any other veggies you want.

You can either put the chicken in a warm oven while you reduce the sauce or I like to just stick them back in to simmer in the sauce. I put the broccili on top to steam, serve, and then devour furiously.
