

Creamy Balsamic Mushroom Chicken Marsala

From www.halfbakedharvest.com

A 30-minute skillet dinner

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Serves: 4

Calories: 576kcal

INGREDIENTS

4 chicken cutlets, or 2 boneless chicken breasts, sliced in half horizontally
kosher salt and black pepper
1/3 cup all-purpose flour
1 teaspoon garlic powder
3 tablespoons extra virgin olive oil
3 tablespoons salted butter
3 cups shiitake or cremini mushrooms, sliced
2 shallots, chopped
3 cloves garlic, chopped or grated
2 tablespoons fresh thyme leaves (or 2 teaspoons dried thyme)
3 tablespoons balsamic vinegar
1 cup low sodium chicken broth
3/4 cup dry marsala wine
3/4 cup heavy cream
1 pinch crushed red pepper flakes

INSTRUCTIONS

1. Season the chicken with salt and pepper. Place the flour and garlic powder in a shallow bowl and dredge the chicken through the flour mix, pressing to adhere.
2. Heat 2 tablespoons olive oil in a large skillet set over medium-high heat. When the oil shimmers, add the chicken and sear on both sides until golden, about 3-5 minutes per side. Add 1 tablespoon butter and allow the butter to brown around the chicken, about 2 minutes. Remove the chicken from the skillet.
3. To the skillet, add 2 tablespoons olive oil and the mushrooms. Cook undisturbed for 5 minutes or until golden. Add 2 tablespoons butter, the shallots, garlic, thyme, and a pinch each of salt, pepper, and red pepper flakes. Cook 4-5 minutes, until fragrant. Add the balsamic vinegar. Cook another 2-3 minutes, until the mushrooms have caramelized. Spoon half the mushrooms out of the skillet and onto the plate with the chicken.
4. Pour in the wine and broth. Cook 10-15 minutes until reduced slightly, then pour in the cream. Add the chicken to the skillet and simmer for 5-10 minutes or until warmed through and thickened slightly. Spoon the reserved mushrooms over the chicken.
5. Serve the chicken and sauce over mashed potatoes, pasta, or steamed rice. Top with fresh thyme or parsley.