



## QUICK AND EASY CHICKEN MARSALA



**PREP TIME**  
**10 MINUTES**



**COOK TIME**  
**20 MINUTES**



**SERVING SIZE**  
**4 SERVINGS**



- Heat 1 tablespoon oil in a large skillet over medium-high. Sprinkle chicken with pepper and salt. Add chicken to pan; cook until done, stirring about 5 minutes.
- Remove chicken from pan (do not wipe out pan). Add remaining 1 tablespoon oil to pan. Add mushrooms and thyme sprigs; cook, stirring occasionally, until mushrooms are browned, about 6 minutes.
- Sprinkle flour over mixture; cook, stirring constantly, 1 minute. Add stock and wine to pan; bring to a boil. Cook until slightly thickened, 2 to 3 minutes.
- Remove pan from heat. Stir in butter, remaining 1/4 teaspoon pepper, and remaining 1/4 teaspoon salt.
- Add chicken to pan, turning to coat. Discard thyme sprigs before serving. Sprinkle with chopped thyme, if desired

- ❑ 1LB MARCELLO'S SHAVED CHICKEN
- ❑ 2 tablespoons olive oil
- ❑ 3/4 teaspoon black pepper
- ❑ 1/2 teaspoon kosher salt
- ❑ 8oz pre sliced button mushrooms
- ❑ 4 thyme sprigs
- ❑ 1 tablespoon flour
- ❑ 2/3 cup chicken stock
- ❑ 2/3 cup Marsala wine
- ❑ 2 1/2 tablespoons butter
- ❑ 1 tablespoon chopped fresh thyme

