

Chicken Marsala Alla Famiglia Gambino



Secondi Piatti

Servings: 4

2-8 oz. chicken breasts cut into halves
and pounded into 1/2 in. thickness
Fresh ground black pepper
Kosher salt
1 egg
1/4 cup sparkling water
Fresh Italian Parsley

1/2 cup all-purpose flour
2 tbsp. **QCOM Tuscan Estate Extra Virgin
Olive Oil**
3 tbsp. butter
2 cups mushrooms, sliced
3/4 cup marsala wine
2 tbsp. lemon juice

After pounding chicken breasts to 1/2 thickness, season with salt and ground black pepper. In a shallow bowl, combine egg with 1/4 cup sparkling water, add one tbsp. of chopped Italian parsley and beat until completely combined. Next, in a separate bowl place 1/2 cup of flour. Coat chicken breasts with the egg mixture and then dredge in flour. Heat the oil in a large skillet over medium, heat until very hot but not smoking. Add one tbsp. of butter to the skillet and cook the chicken until golden brown. Transfer the chicken breast to a plate and set aside.

Add the remaining butter to the skillet and cook the mushrooms until golden brown. Next, add the marsala wine and scrape the pan to remove any browned bits from the bottom of the pan. When the wine has reduced by half add the chicken stock and add the lemon juice and cook until sauce begins to thicken. Add chicken to pan and lower the heat until pieces are cooked through and the sauce has thickened. Salt and paper to taste. Garnish with Italian parsley and enjoy!

-Dr. Dean Gambino

Wine Pairing: Pinot Grigio