

Chicken Marsala

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Swick

Chef's Notes

Dark Chicken Stock Recipe

Preparing the Chicken

To prepare the chicken, first, slice each breast into 2 or 3 equal pieces. You can keep them whole, but this will lengthen the cooking time. Season both sides with salt and freshly ground pepper to taste. Set aside.

Step 1: Preparing the Chicken

- 3 to 4 boneless, skinless chicken breasts
- kosher salt (to taste)
- freshly ground black pepper (to taste)

Cooking the Chicken

Before you start cooking, be sure to mince the shallots and measure out the Marsala, chicken stock (see recipe link below) and butter.

Preheat a pan over medium to medium-high heat. Once the pan is properly heated, add the oil, followed by the chicken. Let the chicken cook until golden underneath. Flip over and continue to cook on the other side. Once the chicken has just cooked through, place it onto a cooling rack, loosely tent with foil and let rest while you fry the second batch. Add a touch more oil if the pan seems too dry. Once the second batch has cooked, transfer it to the cooling rack to let rest while you make the sauce.

Step 2: Cooking the Chicken

- 2 tsp grapeseed oil (approx.)
- 3 tbsp shallots
- 1/2 cup Marsala wine
- 1 cup Dark Chicken Stock (on Rouxbe)
- 2 tbsp unsalted butter

Making the Sauce

To make the sauce, first make sure the sucs have not burned. Add a touch more oil if needed, followed by the shallots. Let the shallots cook until soft and translucent.

Next, deglaze with the Marsala. Scrape the bottom of the pan to incorporate the sucs and let the wine reduce until almost all of the liquid has evaporated.

Next, add the dark chicken stock. Bring it to a simmer and let it reduce by about half. Add any juices from the resting chicken. Let the liquid reduce until you reach a sauce-like consistency.

To finish the sauce, swirl in the cold butter and taste for seasoning. Depending on the type of stock you have used, you may need to season with a bit of salt and pepper.

Step 3: Making the Sauce

- grapeseed oil (if needed)
- kosher salt (to taste)

Serving the Dish

To finish the dish, roughly chop the parsley and cut the lemon in half.

To serve the chicken, place it back into the pan, turning it to coat it in the sauce. If the sauce looks a bit too thick, add a touch of water or stock to thin it out.

Once the chicken has heated through and is nicely coated with the sauce, add some chopped parsley and a squeeze of fresh lemon.

Plate individually or serve family style with the sauce drizzled over top.

Step 4: Serving the Dish

- 1 lemon
- 1/4 cup Italian flat-leaf parsley