YIELD: 2 Servings

WHY THIS RECIPE WORKS

This is a very easy, but delicious dish, and it takes less than 30 minutes to prepare. I like to serve it with pasta, rice, or potato. I use Santini Dry Marsala Wine, which is imported from Italy and a bottle costs less than ten dollars. It's great to have on hand for a quick dinner. I make this dish with butter, as I prefer the flavor. Normally I would use oil for a higher heat point, however, the butter works in this recipe as the chicken is at room temperature and pounded out. You can substitute olive oil or half of each if you like.

INGREDIENTS:

- 1 cup of dry Marsala wine
- 1 cup chicken stock
- 2 breasts of chicken, pounded out to half to three quarter inch (room temperature)
- 3 OZ Cremini (baby bella) mushrooms, discard stem and slice
- 3 OZ Maitake (hen of the woods) mushrooms, sliced
- 2 garlic cloves, minced
- 1 T cornstarch
- 4 T Butter
- Salt and black pepper

INSTRUCTIONS:

1. Pound out chicken and sprinkle both sides with salt and pepper
2. Combine a small amount of chicken stock and the cornstarch to make a slurry and set aside
3. Melt two tablespoons of butter in a skillet at medium heat
4. Add chicken when the butter starts to bubble
5. Cook the chicken until firm, 145 degrees and transfer to a dish
6. Add an additional two tablespoons of butter to the skillet and add mushrooms
7. Cook mushrooms until they are golden brown
8. Add garlic and allow to cook for 30 seconds, allowing the garlic to bloom
9. Add chicken stock to deglaze the pan
10. Stir in slurry
11. Slowly add Marcella wine, stirring to incorporate
12. Reduce sauce to half and turn off burner
13. Return chicken to the skillet and spoon the mushroom/wine mixture to coat. Only allow the chicken to warm, as the chicken is already cooked

Enjoy!

Recipe courtesy of The Dads', Harris & Dave
www.harrisanddave.com