

Chicken breasts with wild mushrooms and Marsala

Henri recipe

Serves: 4

Can be served with potato casserole and corn salad

4 skinless, boneless chicken breast halves, about 6oz each, lightly pounded to an even thickness
Salt and freshly ground pepper
¼ cup all-purpose flour
2 tablespoons vegetable oil
2 tablespoons unsalted butter
¾ lb. fresh cremini or white button mushrooms, brushed clean and sliced
2 tablespoons finely chopped shallot
1 tablespoon ground dried porcini mushrooms
½ cup dry Marsala
½ cup chicken stock
1½ cups white rice



Photography Henri T. de Hahn

1. Season the chicken breasts with salt and pepper. Put the flour in a bowl. Dredge the chicken in the flour, shaking off any excess.
2. In a large frying pan, heat the oil over medium-high heat. Add the chicken breasts and cook, turning once, until lightly browned on both sides and barely firm when pressed in the center, 6-8 minutes. Transfer to a plate and cover to keep warm.
3. In the same pan over medium heat, melt the butter. Add the sliced fresh mushrooms and cook, stirring occasionally, until they give off their liquid and it evaporates, about 6 minutes. Stir in the shallot and cook until softened, about 2 minutes. Stir in the ground dried mushrooms, then add the Marsala. Raise the heat to medium-high and boil for 30 seconds. Add the stock and return to a boil.
4. Return the chicken to the pan and turn to coat the chicken with the sauce. Reduce the heat to low and simmer until the sauce is thickened, about 2 minutes. Season with salt and pepper. Serve hot, accompanied by rice.