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Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: CHICKEN MARSALA

Date: MAR. 2022

Ingredients:

1 Lb Chicken Breast, Flattened	Shredded Parmesan Cheese
¼ Lb Sliced Mushrooms	
4 Basil Leaves, Sliced Thin	Directions:
1 C Marsala Cooking Wine	1. Heat oil in a medium saute pan. As oil is heating, dredge
1 C Chicken Broth	chicken breast in flour. Once the pan is hot, add the chicken and
¼ C Flour	brown on both sides, remove from the pan.
1 T Corn Starch	2. Add mushrooms and basil to pan, cook for 1-2 minutes.
2 T Water	Remove pan from heat, let cool for 5 minutes, then add Marsala
2 T Canola Oil	wine. Put back on low heat, allow wine to reduce by half.

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3. Bring the heat to medium and add chicken broth to the sauce, then mix the cornstarch and water together.

Once boiling, slowly add the cornstarch/water mixture until the sauce is the desired thickness.

4. Add the chicken back to the sauce, cook for 5 minutes or until the internal temperature reads 165 degrees, serve over pasta, rice or risotto. Garnish with Parmesan cheese.