

Chef John

Chicken marsala on toast

This video shows how chicken marsala is cooked by Chef John who first worked at Ryan's Café.

In this chicken marsala recipe two pieces of chicken are lightly pan seared in a mixture of butter and olive oil. They are then removed and the marsala sauce is prepared by firstly sautéing mushrooms and shallots in butter and then adding the flour. Marsala wine is added to the pan and reduced to remove the alcohol. Chicken broth is then mixed in and further reduced. The chicken breasts are returned to the pan and cooked for five minutes on each side. The addition of chopped parsley and more butter to the pan adds flavour and helps produce a fantastic rich Marsala sauce. In this video the chicken is served on toast with a side salad. Looks amazing!

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