

Chicken marsala 'Florio' recipe

This chicken marsala recipe uses a mixture of dry Florio marsala wine and rich cream to capture the full flavors in the marsala sauce. Perfecto!

Ingredients:

2 tablespoons of olive oil
4 skinless chicken breasts halves
1 cup chopped onion
1 tablespoon of minced garlic
200g/ 8 oz of freshly sliced mushrooms
1 ½ cups of dry Florio marsala wine
1 cup of heavy whipping cream (35% fat)
Add salt and pepper to taste

Method:

Heat up the olive oil in a large hot [skillet](#) [1] or non stick frying pan. Brown the chicken breasts for three minutes on each side.

Add the chopped onion, minced garlic and mushrooms and [sauté](#) [1] them for a further minute. Add the dry marsala wine and simmer for a minute.

Add the cream and lower the heat to medium and simmer for about 10 minutes or until the center of the chicken is cooked. Add salt and pepper to taste.

Serve with a side accompaniment of vegetables and potatoes or pasta.

Serves 4

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Menu type:

[Dry](#) [2]

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[1] <http://chickenmarsala.net/recipe/glossary-of-terms>

[2] <http://www.chickenmarsala.net/recipe-types/dry>