

Black trumpet chicken marsala recipe

The addition of black trumpet mushrooms adds flavor add color to this chicken marsala recipe which came from an Italian mum. The chicken maintains itself quite well in the marsala sauce which helps prevent overcooking. Served with mashed potatoes and olive oil it makes a truly delightful dish.

Ingredients

Two boneless chicken breast fillets

½ cup flour

salt, freshly ground pepper

½ onion finely chopped

1 teaspoon of minced garlic

2 cups of mixed mushrooms. The inclusion of several **black trumpet mushrooms** helps add additional flavor and color to the dish. The mushroom is pulled apart and any wooden debris is removed from the base.

¼ cup dry marsala

butter

½ cup chicken stock

Method

Cut two chicken breast fillets into four halves. Flatten the chicken breasts halves by pounding with a meat cleaver until they are a uniform thickness. Lightly dust with flour.

Add 2 tablespoons butter and splash of olive oil to pan at medium heat. Gently fry the chicken until it is caramelised. Avoid burnt pieces or smoke. The colour should be golden caramel.

Remove the chicken breasts from the pan and drain on paper. Add a tablespoon of butter to the pan with some diced onions and garlic. Fry for 1 minute, then add the mushrooms for 2 minutes gently stirring. Add salt and pepper, then put the chicken pieces back into the fry pan. Add an extra tablespoon of butter, ¼ cup of dry marsala wine and heat until the alcohol evaporates. Add ½ cup of good chicken stock. Reduce the sauce to a treacle consistency.

Serve with mashed potatoes which have been mashed with good quality olive oil. The perfume of the olive oil permeates throughout the potatoes making a wonderful side dish

Serves 4

A truly delightful chicken marsala recipe!

Vote:

Select rating Give it 1/5 Give it 2/5 Give it 3/5 Give it 4/5 Give it 5/5

No votes yet

Menu type:

[Other](#) [1]

© www.chickenmarsala.net

Source URL: <http://www.chickenmarsala.net/recipe/black-trumpet-chicken-marsala-recipe>

Links:

[1] <http://www.chickenmarsala.net/recipe-types/other>