

## Spicy chicken marsala recipe

Spicy chicken marsala adds an extra bit of heat for those who like it hot. A great chicken marsala recipe.

### Ingredients:

4 boneless chicken breasts, cut in half and pounded flat  
1 cup all flour  
2 tablespoons of lemon juice  
3 cups of sliced mushrooms  
1 teaspoon of chopped garlic and ginger  
1 diced red chili peppers  
1 teaspoon of salt  
1 cup of marsala wine  
1 cup chicken stock  
2 tablespoons of olive oil  
2 tablespoons butter  
Chopped chives, for garnish  
Salt and freshly ground black pepper

### Method:

In a plate or shallow bowl lightly coat the chicken breasts in the flour .

Heat the oil in a large pan/ skillet over medium-high heat until hot but not smoking. Add 1 tablespoon of butter and cook the chicken breasts on both sides until golden brown for 3 minutes each side. Transfer to a plate and set aside.

Add 1 tablespoon of butter to the pan, the crushed garlic and ginger, the lemon juice, the diced chili and the mushrooms. Cook until the mushrooms until they are gold-brown on colour.

Add the Marsala wine, and bring to a boil. Remove any browned bits from the bottom of the pan by gently scrapping. Reduce the wine to about half then add the chicken stock. Heat the pan for 3 minutes to thicken the sauce.

Lower the heat of the pan to medium. Return the chicken breasts to the pan and cook for about 5 minutes until the sauce is thickened.

Mix in the remaining two tablespoons of butter then add salt and pepper to taste. Garnish the servings with the chopped chives.

Serve with pasta and side salads.

Serves 4

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