

Easy chicken marsala recipe 1

Chicken marsala is a great Italian dish. This simple chicken marsala recipe makes serving a pleasure. Full of flavor and easy to prepare.

Ingredients:

60g (2 oz) butter
1.25kg (2 ½ lb) chicken pieces
flour
salt, pepper
2 onions
1 tablespoon grated green ginger
2 cups water
2 chicken stock cubes
¼ cup marsala
¼ cup cream
2 tablespoons chopped parsley

Method:

Lightly coat the chicken pieces in flour seasoned with salt and pepper. Melt the butter in a hot pan. Lightly brown the chicken pieces then remove them from the pan. They will cook in the Marsala sauce! Add peeled and finely chopped onions and ginger to the pan and [sauté](#) [1] them over medium heat until the onions are transparent. Add water, crumbled stock cubes and Marsala wine. Bring the sauce to the boil; reduce the heat; return the chicken pieces to the pan, cover; simmer, stirring occasionally, for 30-45 minutes or until the chicken is cooked. Remove the chicken from the pan, bring the sauce to the boil, stirring until it has reduced slightly. Reduce the heat, stir in the cream and parsley and pour over the chicken.

Serve with your favorite side dishes - from pasta, bread to potato with vegetables or salad.

Serves 4.

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