

## Easy chicken marsala recipe 2

A chicken marsala recipe that is easy to prepare and cook.

### Ingredients:

4 chicken breasts fillets  
60 g/ 2 oz of natural butter  
2 tablespoons of olive oil  
¼ cup/ 200mL/ 6 fl oz of dry Marsala wine  
1/3 cup/ 90mL /3 fl oz of chicken stock  
Ground black pepper

### Method:

Pound the chicken breast fillets until an even thickness and then lightly coat with flour. Remove any excess.

Heat 30g/ 1 oz of butter and the olive oil in a frying pan over medium heat until it starts to foam. The addition of the oil reduces splattering and helps protect the butter from burning

Add the 4 chicken fillets to the pan and cook for 3 minutes on each side.

Add the dry marsala wine and bring the contents to a boil to remove the alcohol.

Lower the heat and simmer for 10-15 minutes until the chicken is cooked.

Remove the chicken to a side plate and keep warm.

Add the chicken stock and bring to the boil for two minutes. With constant stirring add the remaining butter and season with black pepper. Pour the sauce over the cooked chicken and serve with a side dish of mashed potatoes and vegetables

Vote:

Select rating [Give it 1/5](#) [Give it 2/5](#) [Give it 3/5](#) [Give it 4/5](#) [Give it 5/5](#)

Average: 2.3 (3 votes)

Menu type:

[Easy](#) [1]

© [www.chickenmarsala.net](http://www.chickenmarsala.net)

---

Source URL: <http://www.chickenmarsala.net/recipe/easy-chicken-marsala-recipe-2>

Links:

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