



from the kitchen of chef Michael Feker

Chicken scaloppini with sautéed exotic mushrooms and marsala wine reduction

Serves 6

Ingredients

- 6, 6-oz chicken breasts pounded to even out the thickness
- 1 cup of flour (or Cornstarch and rice flour mix for gluten free) for dusting
- half onion, sliced in half moons
- 1 teaspoon of fresh squeezed lemon juice
- 24 oz of crimini, white and portobello mushrooms mixture, or your favorite mushrooms of choice
- 2 oz chopped parsley, Italian flat leaf preferred
- 1 teaspoon of fresh thyme chopped fine
- 1 cup Marsala wine (dry)
- 1 cup of chicken stock
- 1tbsp chilled butter, cut in small pieces
- 4 oz olive oil
- 1 tbsp Worcestershire sauce
- Salt and white pepper

Directions

1. Season chicken with salt and pepper and then dredge in flour/cornstarch.
2. In a large sauté pan, heat oil and brown chicken, 1 minute per side/if more oil is needed add to pan, as you will be reducing later.
3. Remove all seared pieces of chicken and set aside; add onions and cook for 2 minutes the mushrooms, parsley and thyme. Sauté for an additional 1 minute.
4. Increase heat to high then add the Worcestershire, lemon juice and Marsala.
5. Add the chicken stock, bring to a boil, once boiling Return chicken back to the sauté pan and then reduce liquid by half.
6. Once liquid has reduced by half and your chicken is done, season with salt and pepper to your liking.
7. Remove chicken breasts and let rest on a platter.
8. Meanwhile, whisk in butter one piece at a time to form a smooth emulsified/consistency.
9. Top the chicken with your magnificent creation/sauce and serve.