

Tim Farmer's Country Kitchen

CHICKEN MARSALA (VERONA)

Olive oil
2 small chicken breasts
Salt and pepper
Flour
Mushrooms
Dash red wine
1/3 cup Marsala wine
1 tablespoon butter + flour
1 cup chicken stock
Linguini
Fresh parsley
Grilled asparagus (optional)



Heat pan and coat with olive oil. Take chicken and pound until flat. Season with salt and pepper on both sides and coat in flour. Add to hot pan and cook 2 ½ - 3 minutes each side until golden brown. Set chicken aside. Add more oil to the pan and add in fresh mushrooms. Sprinkle with salt and cook until soft. Add in red wine and Marsala wine. Coat butter in flour and add to pan to thicken sauce. Add chicken stock and fresh parsley and cook until thickened. Boil linguini noodles until done. Add chicken back to pan and finish cooking in sauce. Pour sauce and chicken over linguini noodles and top with grilled asparagus if desired.

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