

CARRABBA'S CHICKEN MARSALA

F EASY

Last Modified: 05/07/2014

PREP: 20 Min
COOK: 20 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Whole	Chicken Breasts (Boneless / Skinless)	Pounded
4	Tbsp	Unsalted Butter	Divided
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
3	Medium	Shallots	Fine Chop
1/2	Pound	White Mushrooms	Sliced
1/4	Cup	Dry Marsala Wine (Holland House)	
		Do NOT Use Sweet Marsala!	
1/2	Cup	Heavy Cream	
1	Tsp	Lemon Juice	

PREPARATION	
OPTION	You may freely substitute different meats in place of the Chicken Breasts (Pork Tenderloin Medallions, Thin Sliced Beef Steak, Etc.)
TOOLS	1) Meat Tenderizing Hammer 2) Large Non-Stick Skillet
PREP	DISH 1) Pound the Chicken Breasts between 2 sheets of plastic wrap to even out their thickness. Season both sides generously with Salt and Pepper. 2) Finely chop the Shallots and set them aside. 3) Trim and slice the Mushrooms and add them on top of the Shallots.
1	In a large non-stick skillet over medium heat, Melt 2 tablespoons of Butter and fry the Chicken Breasts until lightly browned, about 2 minutes per side and set them aside.
2	Melt the remaining Butter in the skillet. Add in the Shallots and Mushrooms. Cook until the Mushrooms are nicely darkened and shrunken.
3	Add in the Marsala Wine and bring it to a boil while scraping off the fond in the bottom of the pan.
4	Add in the Cream and Lemon Juice and carefully return it to a boil (do NOT scorch the Cream). Season it to taste with Salt and Pepper.
5	Return the Chicken to the skillet and reheat for approximately 3 minutes more.
SERVE	Serve while hot over Buttered Fettuccini.

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