

Chicken Marsala

For: 3

Preparation: 10 minutes

Cooking: 20 minutes

- 3/4 cup Marsala wine
- 1/3 cup water
- 1 Tbsp BTB Chicken Base
- 1/2 Tbsp cornstarch
- 1 Tbsp cold water
- 3 bone-in, skin-on chicken thighs
- salt and pepper
- 1/4 cup flour
- sunflower oil,
- 15 g unsalted butter
- 1/2 lb g cremini, bella, or wild mushrooms
- 1 medium shallot, peeled
- 2 garlic cloves
- 1 tsp fresh thyme leaves or 1/2 tsp dried
- 45 g cold unsalted butter
- 1/2 lemon, juiced
- 1/2 tsp salt
- 1/4 tsp pepper

Options:

- 1 tsp fresh parsley, for garnish



- 1) Preheat the oven to 350F degrees / convection roast (if you have it).
- 2) Combine Marsala, water, and bouillon cubes in a small sauce pan and bring to a boil.
- 3) In a small prep bowl, mix cornstarch and cold water to make a paste. Add paste (slurry) to the marsala saucepan and lower heat to medium. Stir until thickened. Set aside on the lowest heat.
- 4) Season flour with 1/2 Tbsp salt, 1/2 Tbsp pepper. Dredge each piece of chicken lightly in flour, tap off excess, and transfer to clean plate.
- 5) Heat sunflower oil in a large skillet over medium-high heat until shimmering. Add chicken skin side down and cook, turning once, until browned on both sides, about 3 minutes per side. Using a slotted spatula, transfer to a sheet pan.
- 6) Transfer sheet pan to preheated oven (bake for 10-15 minutes while you continue the sauce steps below).
- 7) Add 15 g butter to same skillet and melt over medium high heat. (may need to add more oil if pan is dry). Add mushrooms to skillet and sauté over medium high, stirring frequently, until mushrooms have released their juices and browned well, about 10 minutes.
- 8) While the mushrooms are cooking, mince the shallots and thyme. Press the garlic. Add to mushrooms and cook until shallots are translucent, about 2 minutes. Add more oil if pan seems too dry at any point.
- 9) Raise heat to high and carefully pour in Marsala mixture to deglaze. Scrape any brown bits at the bottom. Reduce by half. Add butter and whisk constantly until emulsified and sauce thickened.

10) Taste sauce and adjust with a small amount of lemon juice. (The salt and pepper measurements I give you are what I like, but it depends on the wine and chicken bouillon you're using!)

11) Take the chicken thighs out of oven (internal temperature should be 150-155F degrees and will rise to CDC safe temperatures after 7-10 minutes of resting) and coat with the sauce and warm thoroughly without overcooking. If the sauce begins to break at any point, swirl in a splash of water to bring it back together. Meanwhile mince the parsley.

12) Garnish with parsley and serve.

My notes

If you would like an even creamier consistency, finish with 2 Tbsp of warmed heavy cream. Serve with pasta or potatoes.