

# Betty's Mother's Day Chicken Marsala



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In this video, Betty demonstrates how to make Chicken Marsala.

This is the entrée that I chose for Mother's Day. It goes perfectly with angel hair pasta and Garlic Parmesan Bread.

## Ingredients:

4 uncooked chicken half-breasts, washed and dried with paper towel, with each half-breast cut into half, making 8 pieces.

½ cup all purpose flour

½ teaspoon salt

½ teaspoon ground black pepper

¼ cup extra virgin olive oil

8 ounces sliced mushrooms

2/3 cup sliced green onion tops

6 medium tomatoes, peeled, seeded, and chopped, including juice

½ teaspoon salt

½ teaspoon dried sweet basil

1 ½ cups Marsala wine (For those of you who do not want alcohol in this dish, substitute 1 ½ cups chicken broth.)

12 ounces (uncooked) angel hair pasta, cooked according to package directions

½ cup freshly grated Parmesan cheese

¼ cup fresh chopped parsley

In a large Zip-loc bag, place ½ cup flour, ½ teaspoon salt, and ½ teaspoon ground black pepper. Hold the top together and shake until flour and seasonings are mixed well. Drop about half of the chicken pieces into the flour mixture and shake to coat. In a 10 ½-inch skillet, heat ¼ cup olive oil over medium heat until hot, but not smoking. Place coated chicken pieces into hot oil. Cook chicken until brown on bottom side and cooked about half the way through, without turning. Now, turn each piece of chicken, brown the other side, and cook until done all the way through. This will take about 5 minutes on each side. Remove cooked chicken from skillet and place on a paper towel-lined tray. Repeat the coating and cooking process with the rest of the uncooked chicken pieces and set aside. Add 8 ounces sliced mushrooms to pan drippings left in skillet. Cook over medium heat until tender, about 3 minutes. Remove mushrooms from skillet and place alongside cooked chicken on paper toweling. Next, add 2/3 cup of sliced green onion tops to the pan drippings in skillet. Cook over medium heat, stirring often, until softened, about 2 minutes. Add 6 medium peeled, seeded, chopped tomatoes, along with their juice. Also add ½ teaspoon salt and ½ teaspoon dried sweet basil. Cook about 5 minutes, until mixture thickens. Stir in 1 ½ cups Marsala wine. Simmer, uncovered, until thickened, about 8 minutes. Return the cooked chicken and softened mushrooms to sauce in skillet. Cook until Marsala sauce is thoroughly heated. Place cooked angel hair pasta in a ring around the outside of a large platter. Spoon cooked Marsala sauce into the center of the platter, extending the sauce to cover some of the pasta, leaving some pasta to show around the edges. Sprinkle with ½ cup grated Parmesan cheese and ¼ cup chopped parsley. (You may save some of the Parmesan cheese and parsley for topping individual servings.) Serve immediately. I planned this entrée to be served with Garlic Parmesan Bread, a simple spinach and grape tomato salad, Louisiana Crunch Cake, and iced tea. I hope you enjoy this meal! Happy Mother's Day! Love, Betty ♥♥♥♥♥