

## Pollo al Marsala



### INGREDIENTS

(4 portions)

35 gr. Dried Porcini Mushrooms  
300 gr. Fresh White Mushrooms  
4 Free Range Chicken Breast  
Flour for Dredging  
Salt & Pepper  
[Extra virgin olive oil](#)  
[Marsala fine](#)  
1/4 Cup Fresh chopped Parsley

### Wine pairing suggestions



[Marsala Superiore, Alagna](#)

### Description

A delicious dish from Sicily, this pollo al marsala is the perfect recipe for a different chicken dish, a recipe for more skilled cooks or chefs in the house

### Preparation

Re-hydrate the porcini mushrooms in 1 cup warm water for about 30 minutes. Remove from the water, pat dry with paper towels, and chop coarsely. Strain the porcini water, and set aside to use later.

Slice the fresh mushrooms thinly. Dredge the chicken breasts in flour seasoned lightly with salt and pepper, and then brown in a frying pan with the oil over medium heat. Once well browned, remove the chicken and set aside.

Cook the sliced mushrooms in the same pan until tender and golden brown, don't overcook them. If the pan becomes too dry, use a little of the porcini liquid. Return the chicken pieces to the pan with the mushrooms, and add the porcini, the Marsala wine and 1/4 cup of the porcini liquid. Taste, and season with salt and pepper if needed.

Turn down to medium low heat, cover, and cook for about 20 minutes. If the juices begin to evaporate too much while cooking, add a few tablespoons of the porcini water. When completed, the sauce should be thick and creamy.

To serve, place chicken pieces on a platter, spoon over the juices, and sprinkle with the fresh parsley.