

Foodnity Recipes

Easy Creamy Chicken Marsala

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

The Chicken

- [ ] 4 boneless, skinless chicken breasts (pounded to 1/2" thickness)
- [ ] 1/3 cup all-purpose flour
- [ ] Salt and freshly ground pepper to taste
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 2 tbsp unsalted butter, divided

The Sauce

- [ ] 8 oz cremini mushrooms, sliced
- [ ] 2 cloves garlic, minced
- [ ] 3/4 cup dry Marsala wine
- [ ] 1/2 cup low-sodium chicken broth
- [ ] 1/4 cup heavy cream
- [ ] 2 tbsp grated Parmesan cheese
- [ ] 1 tbsp unsalted butter, divided

Garnish

- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. First things first, go ahead and pat those pounded chicken breasts dry with some paper towels. Honestly, it makes a world of difference for the sear. Season both sides generously with salt and pepper.
2. Lightly dredge each breast in the all-purpose flour. Now, just give them a little tap to shake off the excess—we want a thin coating, not a gritty one, yeah?
3. Get your large skillet going over medium-high heat and melt 2 tbsp butter with the olive oil. Once it's nice and hot, add the chicken. Sear them until they're a beautiful golden brown, about 3–4 minutes per side. Then, just move them to a plate for a bit.
4. In that same skillet—don't you dare wash it!—toss in the sliced mushrooms. Let them cook until they release their moisture and smell wonderful, about 5 minutes. Stir in the minced garlic for another 30 seconds.
5. Now, deglaze the pan with the dry Marsala wine. Use your spoon to scrape up all those lovely browned bits from the bottom; that's where the real flavor lives.
6. Pour in the low-sodium chicken broth and bring it to a gentle simmer. Carefully nestle those chicken breasts back into the pan, letting them sink right into the sauce.

7. Turn the heat down to low and let it all simmer, uncovered, for about 8–10 minutes. You're looking for an internal temperature of 165°F (74°C) and a sauce that's starting to thicken up.

8. Stir in the heavy cream and grated Parmesan cheese. Just cook it for 1–2 minutes until it's silky smooth and coats the back of your spoon. Look at that texture!

9. Finish it off with the remaining 1 tbsp butter, whisking until it's all melted and glossy. Taste it—feel free to add more salt, pepper, or a pinch of red pepper flakes if you're feeling bold. Sprinkle that fresh parsley over the top.

10. Plate your creamy chicken marsala while it's hot, spooning plenty of that rich sauce over each breast. I mean, who doesn't love extra sauce? Serve it right away with pasta, rice, or some crusty bread.

Nutrition per serving

480 kcal	42 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pounding the chicken ensures every piece cooks at the same rate.
- Keeping the heat low when adding cream prevents the sauce from breaking.
- Deglazing the pan is the key to that deep, restaurant-style flavor.