



Chicken Breasts with Wild Mushrooms, Marjoram, and Marsala

Bon Appetit - Fast, Easy, Fresh

BAH Notes - I didn't see the point of taking the mushrooms out of the pan before working on the sauce. So I left them in. I think this gave the sauce a more rounded flavor. I also added the chicken and any accumulated juices back to the pan once the sauce had thickened up. Bon Appetit says that it should take about 5 minutes for the sauce to thicken and reduce. Mine took closer to 15 minutes.

- 4 large boneless, skinless chicken breasts
- 6 teaspoons chopped fresh marjoram, divided
- 2 tablespoons (1/4 stick) butter, divided
- 2 tablespoons olive oil, divided
- 12 ounces assorted fresh mushrooms, thickly sliced
- 1 cup sliced shallots (about 5)
- 3/4 cup chicken broth
- 1/2 cup heavy cream (I used half and half)
- 3 tablespoons dry Marsala

Season chicken with salt and pepper and 2 teaspoons marjoram. Melt 1 tablespoon butter with 1 tablespoon oil in a large nonstick skillet over medium high heat. Add chicken to skillet and cook about 7 minutes per side until just cooked through. Remove chicken to a plate and loosely tent with foil.

Melt remaining butter and oil in the same skillet. Add mushrooms, shallot, and 2 teaspoons marjoram. Cook about 6 minutes until the mushrooms are brown and tender. Season to taste with salt and pepper and transfer to a bowl.

Combine broth, cream, Marsala, and remaining marjoram in same skillet. Boil until thickened and reduced to 1/2 cup, about 5 minutes. Season to taste with salt and pepper.

Divide mushrooms among 4 plates. Top with chicken. Spoon sauce over.

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