

CopyCat Olive Garden Stuffed Chicken Marsala

Ingredients

Chicken

4 boneless skinless chicken breasts

3/4 cup all-purpose flour

Salt/Pepper to taste

1/2 cup olive oil

Stuffing:

1/2 cup smoked shredded cheese, provolone or gouda

8 oz. mozzarella cheese, shredded

1/4 cup Parmesan cheese, grated

1/2 cup Plain breadcrumbs, Can sub panko

1 teaspoon fresh garlic, minced

1 tsp red pepper flakes

2 Tablespoons sun-dried tomatoes, patted dry and roughly chopped

3 green onions, thinly sliced

3/4 cup sour cream

Sauce:

1 yellow onion, sliced into strings

4 cups Dry Marsala Wine

8 oz. heavy cream

12 oz. button mushrooms, thinly sliced

Directions

Combine all stuffing ingredients together in a bowl and set aside.

Preheat the oven to 350 degrees.

Butterfly the chicken by slicing the side of the thickest part

of each chicken breast to create 2 lobes.

Lay the chicken down, covering the top with plastic wrap. Pound it gently until it's thinned to 1/4 – 1/2 inches thick. With the butterflied chicken laying flat, fill one of the flat sides with stuffing and fold the other side on top of it. Try not to over-stuff, you may have some leftover stuffing. Sprinkle the outside of the chicken with salt and pepper and coat in flour.

Heat the olive oil in a large skillet over medium high heat. Place each chicken inside of the skillet and cook until each side is a nice golden-brown color.

Remove the chicken and place it in a baking dish. Bake it for 15-20 minutes, or until the inside is cooked through.

Within the skillet where the chicken cooked, add the onions and scrape up the chicken drippings, letting the onions cook in them for about 2 minutes. Add the mushrooms and continue to Saute until the onions are translucent, about 5 minutes.

Deglaze the pan by adding the wine and bringing it to a light bubble. You'll want the wine to reduce by half. As you continue to cook the sauce and as the onions caramelize, the sauce will continue to get more and more brown and delicious.

Temper the heavy cream by heating it in the microwave for 20 seconds. Slowly pour it into the pan and bring it to a light bubble, reduce the heat to low and heat for 5 more minutes, then remove it from heat.

Once the sauce is rich and brown, serve it over the chicken.