

CopyCat Romano's Macaroni Grill Chicken Marsala

Ingredients

1 lb boneless skinless chicken breast, cut into 8 pieces
ground pepper
flour, for coating
6 tablespoons butter
1 tablespoon olive oil
1 cup mushroom, thinly sliced
1 garlic clove, minced
1 shallot, minced
2 tablespoons Parmesan cheese, grated
6 tablespoons Marsala wine, dry not sweet
2 tablespoons chicken stock

Directions

Place chicken pieces between waxed paper and flatten. Dust each piece with salt, pepper and flour. Shake off surplus.

Melt 3 tablespoons butter and the oil in skillet and fry chicken in batches on medium heat for about 5 minutes each side.

Remove chicken from pan and arrange in a single layer in shallow ovenproof pan. Put in low oven (275-300 degrees) to stay warm.

Add 2 tablespoons butter, garlic and shallot to skillet and saute (do not brown) for a few minutes until soft. Add mushrooms and saute about 5 minutes. Use slotted spoon to lift mushrooms out of skillet and arrange on top of chicken breasts. Sprinkle with cheese and put back in oven until you finish next step.

Pour Marsala wine into skillet along with chicken broth and remaining 1 tablespoons butter and boil rapidly until reduced by half. Remove chicken from oven, plate it and pour wine mixture over the chicken breasts.

Serve the breasts along with a small portion of angel hair pasta on the plate.