



WILLOW
VALLEY
COMMUNITIES



Chef Fernando Garcia-Aguila's Chicken Scaloppini with Creamy Mushroom Marsala Sauce

Ingredients:

Boneless, skinless chicken breasts (6 oz per person)	2
Extra virgin olive oil	4 tbsp.
Butter	4 tbsp.
All-purpose flour	1/4 cup
Mushrooms, sliced	8 oz.
Shallots or yellow onion, finely sliced	1/2 cup
Garlic cloves	2
Marsala wine*	1/4 cup
Heavy cream	1/4 cup
Italian herbs	2 tbsp.
Salt & pepper	to taste

**Another sweet red wine will work if you don't have Marsala wine on hand*

Directions

1. Place flour in a shallow bowl and set aside.
2. Rinse chicken and pat dry. Halve each breast horizontally to yield two thin pieces each.
3. Season chicken with salt and pepper then coat with flour. Shake off excess.
4. In a large skillet over medium-high heat, heat oil.
5. Add chicken and cook until deeply golden (about 3 minutes per side). Once done, remove from pan and set aside.
6. Reduce heat to medium.
7. Add butter to skillet, then shallots, Italian herbs, and mushrooms. Cook until mushrooms are tender (about 8 minutes), stirring occasionally.
8. Add garlic and cook until fragrant (about 1 minute).
9. Deglaze the pan with Marsala wine and season with salt and pepper, then let simmer until slightly reduced and add cream.
10. Return chicken to skillet and spoon sauce over to coat for about 3 minutes.
11. Garnish with parsley and serve.

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