IN YOUR BOX
2 Garlic Cloves
6 oz. Cremini Mushrooms
¼ oz. Parsley
2 Boneless Skinless Chicken Breasts
2 oz. Flour
6 oz. Spaghetti
6 fl. oz. Marsala Wine
2 tsp. Chicken Base
1 oz. Butter

CONTAINS: milk, wheat
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN
Olive Oil
Salt
Pepper
Medium Pot
Baking Sheet
Medium Non-Stick Pan
Colander

Classic Chicken Marsala
with buttery garlic mushroom sauce

NUTRITION per serving
102g carbohydrates
30g fat
55g protein
1750mg sodium

Calories 983
Prep & Cook Time 25-35 min.
Cook Within 5 days
Difficulty Easy
Spice Level Not Spicy
FROM THE CHEF
Don’t worry about wiping out pan used to sear chicken. Those little brown bits left behind are packed with flavor and get incorporated into the sauce after adding Marsala.

Did you know...
Marsala is a “fortified” wine, meaning it has brandy added. This Italian wine is now more commonly utilized in cooking, rather than drinking, and makes a great addition to dishes due to its slightly sweet flavor.

WHILE YOU COOK
Stir pasta constantly for 30 seconds after adding to boiling water. This will prevent noodles from sticking together.

BEFORE YOU COOK
- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to 375 degrees
- Bring a medium pot of lightly salted water to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil

Prepare the Ingredients
Mince garlic. Cut mushrooms into very thin slices. Stem and coarsely chop parsley. Pat chicken breasts dry.

Dredge and Sear the Chicken
Place a medium non-stick pan with 1 tsp. olive oil over medium-high heat. Place flour on a plate. Season chicken on both sides with ½ tsp. salt and a pinch of pepper and dip in flour, coating completely. Shake off excess and place chicken in hot pan. Cook until golden brown, 2-3 minutes per side.

Roast the Chicken
Transfer chicken to prepared baking sheet. Roast until chicken reaches a minimum internal temperature of 165 degrees, 6-8 minutes. Reserve pan; no need to wipe clean. While chicken roasts, cook pasta.

Prepare the Sauce
Return pan used to sear chicken to medium heat. Add 1 tsp. olive oil and garlic and cook until aromatic, 1 minute. Add mushrooms and cook, 2-3 minutes. Add Marsala wine, chicken base, and ½ cup water and stir occasionally until liquid is reduced by half, 5-8 minutes. Remove from burner and stir in butter until fully incorporated.

Cook the Pasta
Add pasta to boiling water and stir constantly, 30 seconds. Then cook until al dente, 8-10 minutes. Drain in a colander and return to pot. Toss with ½ tsp. olive oil to prevent sticking and set aside. While pasta cooks, make sauce.

Finish the Dish
Add a serving of pasta to a plate. Spoon Marsala sauce and mushrooms on top of pasta and garnish with parsley. Top with chicken and any accumulated juices. Alternatively, spoon sauce and mushrooms over chicken and pasta.