



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

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

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Classic Chicken Marsala

with buttery garlic mushroom sauce

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

WHILE YOU COOK

- Stir **pasta** constantly for 30 seconds after adding to boiling water. This will prevent noodles from sticking together.

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.



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.



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.



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.



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.*