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Cooking Up Memories with Adam Richman



Chicken Marsala

My mom actually taught me how to make this recipe, and, apparently it was one of my late father's favorites. I remember the way the house would smell when she would make it for dinner. It was so crazy to have something that sounded so fancy (when else would I hear the word Marsala?) at home! It's a great way to create a unique and delicious flavor using very few ingredients. Major bang for your buck.

Yield: 5 servings

Prep time: 20 – 25 minutes

Cook time: 20 minutes

Kitchen Equipment Required: Flat meat mallet, large skillet, shallow baking dish, bowls for dredging, platter

Swap Option: You can use veal cutlets or even pounded out beef medallions for this, if they're more readily available. Pecorino Romano can also substitute for Parmesan. Prosciutto can either be substituted for thinly sliced ham, or removed altogether!

Ingredients

- 5 skinless, boneless chicken breasts
- 1 ½ cup buttermilk
- ¾ cup grated Parmesan cheese
- 1/3 cup Giant Eagle garlic powder
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 cup Giant Eagle all-purpose flour
- 3 large eggs, beaten
- 4 or 5 tablespoons Giant Eagle extra-virgin olive oil (enough to coat the bottom of your pan ¼ inch)
- 3 ounces prosciutto, thinly sliced
- 6 ounces fresh mushrooms, sliced
- 1/3 cup sweet Marsala wine
- 1/3 cup chicken stock
- 1-1/2 tablespoons unsalted butter



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Step-by-step

1. Place the chicken breasts on a cutting board and cover with the plastic wrap. Pound with a flat meat mallet until they are uniformly about ¼ inch thick. Place the chicken in a shallow baking dish and add the buttermilk. Turn to coat the chicken cutlets, then cover the dish and refrigerate overnight.
2. Combine the Parmesan, Giant Eagle garlic powder, salt, and pepper on a plate or in a shallow bowl. Put the Giant Eagle all-purpose flour and beaten egg into two separate bowls. Dredge each chicken breast in the flour, then in the beaten egg, and then in the seasoned cheese, placing each as it's done on a platter or baking sheet to set.
3. In a large skillet set over high heat, heat the Giant Eagle extra virgin olive oil. Slip the coated chicken breasts into the pan and fry for 5 minutes. Flip them over and cook until they are golden brown, about 3 minutes. Transfer the chicken to a platter and loosely cover to keep warm.
4. Lower the heat to medium and add the prosciutto to the pan. Cook for 1 minute, then add the mushrooms and sauté until they are nicely browned and their moisture has evaporated, about 5 minutes. Pour the Marsala wine into the pan and bring to a boil. Cook until thick, about 3 minutes. Add the chicken stock and simmer for 2 minutes until somewhat reduced and thickened. Stir in the butter and heat until just melted. Return the chicken to the pan and cook for 2 more minutes to heat the chicken through. Season to taste with additional salt and pepper as desired and serve hot.