

Chicken Marsala with Pasta

(Serves 4)

Note: Double this recipe for the progressive dinner

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

2 pounds linguini
1 pound chicken breasts
2 Tablespoons olive oil
Wondra (on a plate)*
Salt to taste
Pepper to taste
1 ½ cups dry Marsala wine + 2 cups chicken stock
1 cup heavy cream
8 ounces Baby Bella mushrooms, sliced
Parmesan cheese, freshly grated for serving

Instructions

1. Make sure your veggies are cooked if necessary. Also put container of cream out on counter so it is not super cold when you are ready to use it.
2. Boil pasta according to package directions.
3. Cut chicken into strips, pound out and season with salt and pepper.
4. Spread Wondra on a plate and put olive oil into pan. Sauté oil over medium high heat.
5. While the oil is heating, dredge the chicken pieces in the Wondra until well-coated.
6. Sauté the coated chicken until brown and cooked all the way through (about 5-10 minutes depending on how thick the chicken pieces are).
7. Transfer the chicken to a plate and keep warm.
8. Turn heat off (very important if you have a gas stove and don't want the wine to catch on fire) and carefully add Marsala mixture and sliced mushrooms to pan.
9. Turn heat back onto high and boil down the wine for a few minutes. Scrape the bits off the bottom of the pan while it's cooking.
10. Keep the heat on high, add cream to pan, and stir sauce until it is bound together and starts to thicken (about 5-8 minutes).
11. Put the chicken pieces back in the sauce to heat them up again and coat them with sauce.
12. Evenly divide pasta among bowls and top with chicken and extra sauce.

Sprinkle with Parmesan cheese, serve warm and enjoy!

*Note: Wondra is a quick-mixing flour product by Gold Medal