

Chicken Marsala ala Chef Baba

Ingredients:

- 2 lbs. boneless chicken breast, thinly sliced
- 4 oz. all-purpose flour
- Pinch of paprika
- Salt and pepper, to taste
- 4 oz. prosciutto ham, thinly sliced
- 6 oz. fresh mozzarella cheese, thinly sliced
- 6 oz. dry Marsala wine
- 8 oz. mushrooms, sliced
- 8 oz. beef stock
- 2 oz. tomato paste
- 2 oz. Italian parsley, chopped
- Fresh sage leaves
- Olive oil
- Garlic spinach, for serving

Instructions:

1. Season the flour: In a shallow dish, mix the all-purpose flour with a pinch of paprika and salt and pepper to taste. Stir until well combined.
2. Dredge the chicken: Dredge the thinly sliced chicken in the seasoned flour, making sure it is coated evenly on both sides.
3. Sauté the chicken: In a large skillet, heat some olive oil over medium-high heat. Once the oil is hot, add the chicken and sauté until golden brown on both sides. This should take about 3-4 minutes per side. Remove the chicken from the skillet and set it aside.
4. Add the prosciutto and mozzarella: In the same skillet, add a sliver of prosciutto and a slice of mozzarella on top of each piece of chicken. Then, place a fresh sage leaf on top of the cheese.
5. Add the marsala wine: Add the dry marsala wine to the skillet and let it reduce by half, scraping the browned bits from the bottom of the skillet with a wooden spoon.

6. Add the mushrooms, stock, and tomato paste: Once the wine has reduced, add the sliced mushrooms, beef stock, and tomato paste. Stir until well combined.
7. Season the sauce: Add salt and pepper to taste. Then, add chopped Italian parsley to the skillet and stir.
8. Simmer the chicken in the sauce: Add the chicken back to the skillet and let it simmer in the sauce for 3-5 minutes, or until the cheese has melted and the chicken is fully cooked. Baste the chicken with the sauce occasionally while it simmers.

Serve the Chicken Marsala over a bed of garlic spinach and enjoy!

