

# CHEF BABA

## CHICKEN MARSALA

### INGREDIENTS

2 lbs. Chicken Breast - boneless, thinly sliced

4 oz. AP Flour with pinch paprika

4 oz. Prosciutto Ham - thinly sliced

6 oz. Fresh Mozzarella - thinly sliced

6 oz. Dry Marsala Wine

8 oz. Mushrooms - sliced

8 oz. Beef Stock

2 oz. Tomato Paste

2 oz. Italian Parsley - chopped

Salt & Pepper - to taste

Fresh Sage Leaf

### METHOD

Dredge chicken in seasoned flour & sauté in a hot pan with olive oil until golden brown on both sides. Top each piece of chicken with a Sage leaf & then cover with a sliver of prosciutto & mozzarella. Add marsala to the hot pan & let reduce by half, add stock & mushrooms, paste, parsley, s & p to taste. Baste chicken & let simmer in sauce for 3-5 minutes with a lid. Serve over garlic spinach.

# BON APPÉTIT