

Chicken Breasts With Wild Mushrooms, Marjoram, And Marsala

Bon Appétit | February 2006

Yield: Makes 4 servings

ingredients

4 large skinless boneless chicken breast halves
6 teaspoons chopped fresh marjoram, divided
2 tablespoons butter, divided
2 tablespoons olive oil, divided
12 ounces assorted wild mushrooms (such as oyster, stemmed shiitake, and baby bella), thickly sliced
1 cup sliced shallots (about 5)

3/4 cup low-salt chicken broth
1/2 cup whipping cream
3 tablespoons dry Marsala

preparation

Sprinkle chicken breasts with salt and pepper, then 2 teaspoons marjoram. Melt 1 tablespoon butter with 1 tablespoon oil in large nonstick skillet over medium-high heat. Add chicken to skillet and sauté until just cooked through, about 7 minutes per side. Transfer chicken to plate; tent with foil to keep warm. Melt remaining 1 tablespoon butter with 1 tablespoon oil in same skillet. Add mushrooms, shallots, and 2 teaspoons marjoram. Sauté until mushrooms are brown and tender, about 6 minutes. Season to taste with salt and pepper. Transfer to bowl.

Combine broth, cream, Marsala, and remaining 2 teaspoons marjoram in same skillet; boil until thickened and reduced to 1/2 cup, about 5 minutes. Season sauce with salt and pepper.

Divide mushrooms among 4 plates. Top mushrooms with chicken. Spoon sauce over and serve.