

MASTRO SCHEIDT

FAMILY  CELLARS

CHICKEN MARSALA

Prep time: 5 min | Cook time: 25 min | Total time: 30 min | 6 servings

Recommended wine pairing: *Mastro Scheidt 2018 Sangiovese Vecchio*

INGREDIENTS

FOR THE MEAT

1.5 lbs chicken breasts or thighs
flour for coating the chicken
dry Italian seasoning
butter
olive oil
parsley, for garnish

FOR THE SAUCE

16 oz total cremini, white button, and dried
porcini mushrooms, rehydrated, liquid reserved
1 clove garlic, minced
¼ onion, minced
1 Tbsp whole sage or chopped parsley
½ cup porcini rehydration liquid
2–3 Tbsp lemon juice
¼ cup marsala wine
butter

DIRECTIONS

- 1 Pound out chicken breasts to an even thickness. Season with salt, pepper, and dry Italian herbs and coat them in flour. Sauté in butter on each side until golden brown.
- 2 Remove chicken from pan and drain any excess fat. Add garlic, onion, sage, and chopped mushrooms to the pan and scrape the pan while incorporating everything together, about 3 minutes.
- 3 Add reserved mushroom liquid and continue scraping the pan. Wait for liquid to reduce by half, and add Marsala wine and reduce by half again.
- 4 Add lemon juice, then chicken and butter to the pan. Stir, making sure everything is coated well and heated through. Garnish with parsley

A Note on the 2018 Sangiovese Vecchio

The 2018 Sangiovese Vecchio is 100% Sangiovese, aged in neutral French oak. Aging is the key to fleshing out more integrated tannin, polished mouthfeel, and a rounded assimilation of fruit and acidity. Bright core of ripe cherry, aged cedar and warm tobacco, with just that hint of earth-toned spice.