



# CHICKEN PORTOBELLO MARSALA RAVIOLI



Tender **Jumbo Round Portobello Mushroom Ravioli** and marsala sauce made with a chicken cutlet, mushrooms, roasted red peppers, caramelized onions and garlic, garnished with chopped dill. Yield: 1 Serving

## Ingredients:

3 Each	<b>Jumbo Round Portobello Mushroom Ravioli</b> [#73467], Prepared According to Package Directions	2 Tbsp.	Onions, Caramelized
2 Tbsp.	Vegetable Oil	2 Tbsp.	Button Mushrooms, Sliced
1 Each	Chicken Breast	2 tsp.	Garlic, Minced
To Taste	Salt & Black Pepper	¼ Cup	Marsala Wine
2 Tbsp.	Roasted Red Peppers, Sliced	2 Tbsp.	Chicken Stock
		¼ Cup	Demi Glace
		Garnish	Dill, Chopped

## Directions:

1. In a small saucepan, heat up the vegetable oil on medium-high heat.
2. Season the chicken breast with salt and pepper.
3. Sear the chicken breast on both sides and cook throughout for 6-8 minutes, or until fully cooked.
4. Remove the chicken breast from the pan and slice on the bias.
5. Reduce the heat to medium and add in the roasted red peppers, caramelized onions, button mushrooms and garlic, then cook for 1-2 minutes.
6. Deglaze the pan with the marsala wine, then reduce it for 1 minute.
7. Stir in the chicken stock and demi glace, then let it cook for another minute to make the marsala sauce.
8. Place the **Jumbo Round Portobello Mushroom Ravioli** and the chicken breast on a serving plate.
9. Ladle the marsala sauce on top and garnish with dill.

