



TORTELLINI CHICKEN MARSALA



Cheese Tortellini topped with a seared chicken breast and marsala sauce made with button mushrooms, garlic, marsala wine and chicken broth, garnished with parsley. Yield: 2 Servings

Ingredients:

¾ lb.	Cheese Tortellini [#74625], Prepared According to Package Directions	1 tsp.	Garlic, Minced
As Needed	Flour, All-Purpose	½ tsp.	Thyme, Chopped
To Taste	Salt & Black Pepper	½ Cup	Marsala Wine
2 Each	Chicken Breast	1 Cup	Chicken Broth
¼ Cup	Vegetable Oil	2 Tbsp.	Butter
1 Cup	Button Mushrooms, Sliced	Garnish	Parsley, Chopped

Directions:

- Season the flour with salt and black pepper, then dredge the chicken breasts in them until evenly coated.
- Heat the vegetable oil in a large skillet over medium-high heat.
- Pan-sear the chicken breasts for about 5 minutes on each side, or until fully cooked, then remove from the pan.
- Add in the button mushrooms, garlic and thyme, then sauté for 2-3 minutes, or until the mushrooms have softened.
- Deglaze the pan with marsala wine and simmer for 1-2 minutes.
- Add in the chicken broth and simmer for 4-5 minutes, or until it has reduced by half.
- Remove the pan from the heat and melt the butter while whisking to incorporate it to make the marsala sauce.
- Place the **Cheese Tortellini** in a serving dish and top with the chicken breast.
- Ladle the marsala sauce over the top of the chicken and **Cheese Tortellini**.
- Garnish with parsley.

