

## Stuffed Chicken Marsala Is My Go-To for Impressing Guests

Stuffed Chicken Marsala: A Culinary Hug for Your Guests



**OVEN**  
**375°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup mushrooms, finely chopped
- 1/2 cup ricotta cheese
- 1/2 cup mozzarella cheese, shredded
- 1/4 cup grated Parmesan cheese
- 1/2 cup Marsala wine
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- Salt and pepper to taste
- Fresh parsley for garnish

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a skillet, heat olive oil over medium heat. Add garlic and mushrooms, sautéing until the mushrooms are soft and golden.
3. In a bowl, combine the sautéed mushrooms, ricotta, mozzarella, and Parmesan. Season with salt and pepper.
4. Using a sharp knife, create a pocket in each chicken breast. Stuff the pockets with the cheese and mushroom mixture.
5. In the same skillet, sear the stuffed chicken breasts for about 3-4 minutes on each side until golden brown.
6. Pour the : Marsala wine over the chicken and transfer the skillet to the oven. Bake for 20 minutes or until the chicken is cooked through.
7. Garnish with fresh parsley before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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