

A Cozy Chicken Marsala Dinner with Crispy Potatoes and Creamy Sauce

Creamy Garlic Chicken Marsala with Roasted Potatoes



OVEN
400°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- ? Garlic Chicken Marsala:
- 2 boneless, skinless chicken breasts
- 1 tbsp olive oil
- 1 tbsp butter
- 1 clove garlic, minced
- 1 cup sliced mushrooms
- $\frac{1}{2}$ cup marsala wine
- $\frac{1}{2}$ cup heavy cream (or Greek yogurt)
- 2 tbsp grated Parmesan cheese
- Salt & pepper to taste
- ? Roasted Garlic Rosemary Potatoes:
- 2 Yukon Gold potatoes, diced
- 1 tsp dried rosemary
- ? Parmesan-Infused Rice:
- 1 $\frac{1}{2}$ cups cooked jasmine or basmati rice
- 1 tbsp butter or olive oil
- ? Mushroom Marsala Garlic Cream Drizzle:
- ... cup heavy cream
- 2 tbsp marsala wine
- 1 tbsp finely chopped cooked mushrooms
- Water (as needed to thin)

DIRECTIONS

1. Cook the Chicken Marsala: Season chicken breasts with salt and pepper.
2. In a skillet, heat olive oil and butter over medium-high heat.
3. Sear chicken for 4-5 minutes per side until golden and cooked through. Remove and set aside.
4. In the same skillet, sauté garlic and mushrooms until softened.
5. Deglaze with marsala wine and simmer for 2 minutes.
6. Stir in cream and : Parmesan. Simmer until sauce thickens slightly.
7. Return chicken to the skillet and spoon sauce over top. Keep warm.
8. Roast the Potatoes: Preheat oven to 400°F (200°C).
9. Toss diced potatoes with olive oil, garlic, rosemary, salt, and pepper.
10. Spread on a baking sheet and roast for 20-25 minutes, flipping halfway, until crispy and golden.
11. Prepare the Rice: While potatoes roast, mix warm cooked rice with butter (or oil), Parmesan, salt, and pepper.
12. Fluff and keep warm.
13. Make the Drizzle: In a small saucepan, heat cream, marsala, garlic, and mushrooms over low heat.
14. Simmer and whisk until slightly thickened.
15. Season with salt and pepper. Add a splash of water if needed to thin.
16. Assemble & Serve: Plate a scoop of Parmesan rice and top with the chicken.

17. Add roasted potatoes on the side.
18. Drizzle generously with mushroom marsala cream sauce.
19. Garnish with parsley or extra : Parmesan, if desired.

SWAPS & NOTES

Cream : Use half-and-half or plain Greek yogurt for a lighter

sauce.

Wine-Free Option : Sub vegetable or chicken broth with a splash of balsamic vinegar.

Long grain white or even orzo works beautifully.

Potatoes : Sweet potatoes or fingerlings make a delicious variation. ??? Step-by-Step Instructions 1.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/a-cozy-chicken-marsala-dinner-with-crispy-potatoes-and-creamy-sauce/>