

## Chicken Marsala: Easy, Classic & Flavorful Weeknight Dinner

Chicken Marsala: A Classic, Flavorful Dinner on Your Table in Minutes!



**TIME**  
**3-4 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

... cup all-purpose flour (for coating chicken)  
‰ teaspoon salt  
... teaspoon ground black pepper  
‰ teaspoon dried oregano  
4 medium skinless, boneless chicken breast halves -  
pounded 1/4 inch thick  
4 tablespoons butter (unsalted preferred)  
4 tablespoons olive oil  
1 cup sliced mushrooms (cremini or white button  
mushrooms work well)  
‰ cup Marsala wine (dry Marsala is traditional and  
recommended)  
... cup cooking sherry

#### Swaps and Notes:

**Chicken:** Boneless, skinless chicken breasts are typical, but boneless, skinless chicken thighs can also be used for a slightly richer flavor and more moisture. Pounding the chicken thin is crucial for quick and even cooking.

**Mushrooms:** Cremini (baby bella) mushrooms offer the most flavor, but white button mushrooms are perfectly fine. Slice them evenly.

**Marsala Wine:** Dry Marsala wine is essential for the authentic flavor of this dish. Sweet Marsala is typically used for desserts. Do not substitute with other wines or broths if you want the classic taste.

**Cooking Sherry:** This adds another layer of depth. If you don't have cooking sherry, you can increase the Marsala wine to  $\frac{3}{4}$  cup, but the flavor will be slightly different.

**Herbs:** Dried oregano is simple and effective, but a pinch of dried thyme could also be nice. For a fresh finish, a sprinkle of fresh parsley is always welcome.

**Butter & Olive Oil:** The combination of butter and olive oil helps prevent the butter from burning at higher heat while adding richness.

**Directions:**

**Gather Ingredients:** Lay out all your ingredients so they're ready to go. This "mise en place" makes cooking smooth.

**Prepare Flour Coating:** In a shallow dish or bowl, thoroughly mix together the all-purpose flour,  $\frac{1}{2}$  teaspoon salt, ... teaspoon ground black pepper, and  $\frac{1}{2}$  teaspoon dried oregano.

**Coat Chicken:** Dredge each pounded chicken breast half in the flour mixture, ensuring it's lightly and evenly coated on all sides. Shake off any excess flour.

**Sear Chicken:** In a large skillet (a non-stick or cast iron skillet works well), melt 4 tablespoons butter in 4 tablespoons olive oil over medium heat. Once the butter is melted and slightly foaming, carefully place the flour-coated chicken pieces in the pan. Do not overcrowd the pan; cook in batches if necessary. Lightly brown the chicken on both sides, about 3-4 minutes per side, until golden. The chicken doesn't need to be cooked through at this point.

**Add Mushrooms, Wine & Sherry:** Once the chicken is lightly browned, turn over the chicken pieces. Add the 1 cup sliced mushrooms to the skillet, placing them around the chicken. Pour in the  $\frac{1}{2}$  cup Marsala wine and ... cup cooking sherry.

**Simmer & Finish Cooking:** Bring the liquid in the skillet to a gentle simmer. Cover the skillet with a lid and let the chicken simmer for 10 minutes, turning the chicken once halfway through, until the chicken is no longer pink in the center and the juices run clear when pierced with a fork (internal temperature should reach 165°F or 74°C). The sauce should also thicken slightly.

**Serve Hot:** Remove the skillet from the heat. Serve the Chicken Marsala hot, spooning the delicious mushroom Marsala sauce generously over the chicken. Enjoy!

**Tips for Success:**

**Pound Chicken Evenly:** Pounding the chicken to an even 1/4-inch thickness ensures it cooks quickly and uniformly, preventing dry spots.

**Don't Overcrowd the Pan:** Cook chicken in batches if

your skillet isn't large enough. Overcrowding lowers the pan temperature, leading to steaming instead of browning.

**Scrape Up Fond:** As the sauce simmers, scrape up any browned bits from the bottom of the pan. These "fond" bits are packed with flavor and will enrich your sauce.

**Taste and Adjust:** Always taste the sauce before serving. You might want a tiny pinch more salt or pepper.

**Serve Immediately:** Chicken Marsala is best enjoyed fresh off the stove.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For another fantastic chicken and pasta combo, check out my [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).

## DIRECTIONS

- 1. Making :** Chicken Marsala is a straightforward process, primarily done in one skillet for easy cleanup!
- 2. Gather : Ingredients:** Lay out all your ingredients so they're ready to go. This "mise en place" makes cooking smooth.
- 3. Prepare : Flour Coating:** In a shallow dish or bowl, thoroughly mix together the all-purpose flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon ground black pepper, and  $\frac{1}{2}$  teaspoon dried oregano.
- 4. Coat : Chicken:** Dredge each pounded chicken breast half in the flour mixture, ensuring it's lightly and evenly coated on all sides. Shake off any excess flour.
- 5. Sear : Chicken:** In a large skillet (a non-stick or cast iron skillet works well), melt 4 tablespoons butter in 4 tablespoons olive oil over medium heat. Once the butter is melted and slightly foaming, carefully place the flour-coated chicken pieces in the pan. Do not overcrowd the pan; cook in batches if necessary. Lightly brown the chicken on both sides, about 3-4 minutes per side, until golden. The chicken doesn't need to be cooked through at this point.
- 6. Add : Mushrooms, Wine & Sherry:** Once the chicken is lightly browned, turn over the chicken pieces. Add the 1 cup sliced mushrooms to the skillet, placing them around the chicken. Pour in the  $\frac{1}{2}$  cup Marsala wine and  $\frac{1}{4}$  cup cooking sherry.
- 7. Simmer & : Finish Cooking:** Bring the liquid in the skillet to a gentle simmer. Cover the skillet with a lid and let the chicken simmer for 10 minutes, turning the chicken once halfway through, until the chicken is no longer pink in the center and the juices run clear

when pierced with a fork (internal temperature should reach 165°F or 74°C). The sauce should also thicken slightly.

8. **Serve :** Hot: Remove the skillet from the heat. Serve the Chicken Marsala hot, spooning the delicious mushroom Marsala sauce generously over the chicken. Enjoy!
9. **Tips for Success:** Pound Chicken Evenly: Pounding the chicken to an even 1/4-inch thickness ensures it cooks quickly and uniformly, preventing dry spots.
10. **Don't :** Overcrowd the Pan: Cook chicken in batches if your skillet isn't large enough. Overcrowding lowers the pan temperature, leading to steaming instead of browning.
11. **Scrape :** Up Fond: As the sauce simmers, scrape up any browned bits from the bottom of the pan. These "fond" bits are packed with flavor and will enrich your sauce.
12. **Taste and :** Adjust: Always taste the sauce before serving. You might want a tiny pinch more salt or pepper.
13. **Serve :** Immediately: Chicken Marsala is best enjoyed fresh off the stove.
14. **Serving Suggestions and Pairings:** Chicken Marsala is a wonderfully versatile dish that pairs beautifully with a variety of sides. Serve it alongside creamy mashed potatoes, fluffy rice, or simple egg noodles to soak up all that incredible sauce. A light side of steamed asparagus, roasted broccoli, or a crisp green salad would also be excellent complements. For a classic Italian pairing, consider a medium-bodied Pinot Noir or a crisp Sauvignon Blanc. If you're looking for other hearty chicken dishes, you might enjoy my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#) or my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#).
15. **Storage and Leftover Tips:** Leftover Chicken Marsala can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in a skillet over low heat, adding a splash of chicken broth or Marsala wine if the sauce has thickened too much. You can also microwave individual portions.
16. **More Recipes You Will Love:** If you enjoyed the rich flavors and quick preparation of this Chicken Marsala, here are a few more savory and comforting recipes that I think you'll absolutely love:
17. For another fantastic chicken and pasta combo, check out my [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).
18. If you're a fan of classic pasta dishes, you can't go wrong with my [Classic Spaghetti Recipe with Homemade Sauce](#).
19. And for a fun, casual, and incredibly cheesy chicken meal, my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
20. For another simple yet delicious skillet meal, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a

fantastic choice.

21. **Final Thoughts:** Chicken Marsala is a testament to how simple ingredients, when handled with care, can create an incredibly satisfying and elegant meal. It's perfect for a quick weeknight dinner, yet special enough for entertaining. Give this recipe a try, and savor the classic flavors of this beloved dish!
22. What's your favorite classic dish to make when you want something comforting and quick? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

## SWAPS & NOTES

**Chicken:** Boneless, skinless chicken breasts are typical, but boneless, skinless chicken thighs can also be used for a slightly richer flavor and more moisture.

Pounding the chicken thin is crucial for quick and even cooking.

**Mushrooms:** Cremini (baby bella) mushrooms offer the most flavor, but white button mushrooms are perfectly fine.

**Marsala Wine:** Dry Marsala wine is essential for the authentic flavor of this dish.

## TIPS FOR SUCCESS

**Pound Chicken Evenly:** Pounding the chicken to an even 1/4-inch thickness ensures it cooks quickly and uniformly, preventing dry spots.

**Don't Overcrowd the Pan:** Cook chicken in batches if your skillet isn't large enough.

Overcrowding lowers the pan temperature, leading to steaming instead of browning.

**Scrape Up Fond:** As the sauce simmers, scrape up any browned bits from the bottom of the pan.

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

Original recipe: <https://chefmaniac.com/chicken-marsala-easy-classic-flavorful-weeknight-dinner/>