

20-Minute Creamy Chicken Marsala with Prosciutto



Ingredients

- 1 pound chicken cutlets, trimmed
- ½ teaspoon ground pepper, divided
- ¼ teaspoon salt, divided

For the Egg Mixture:

- 1 large eggs
- 1 garlic clove, minced
- 1/2 tsp Italian seasoning
- 1/2 tsp salt

1/4 tsp ground black pepper

For the Parmesan Breading Mixture:

- 1 cup Parmesan cheese, grate & 3Tbsp all-purpose flour
- 1 teaspoon dried thyme
- 1 tablespoon extra-virgin olive oil, divided
- 2 ounces prosciutto, chopped (½ cup)
- 8 ounces sliced cremini mushrooms
- ¼ cup minced shallots
- 2 cloves garlic, minced
- ½ cup low-sodium chicken broth
- ½ cup heavy cream
- ½ cup Marsala wine
- Chopped fresh parsley for garnish

Directions

Step 1

Cut the chicken breasts in half lengthwise. Lightly beat with a meat mallet until even in thickness.

In a bowl, whisk together the ingredients for the egg mixture. In another bowl, combine the ingredients for the parmesan mixture. Dip chicken into the egg mixture, then dredge chicken in the parmesan mixture. Allow any excess ingredients to fall off from each bowl.

Step 2

Heat 1 tablespoon oil in a large skillet over medium-high heat. Add the chicken and cook, flipping once, until lightly browned, 2 to 3 minutes per side. Transfer to a plate and keep warm.

Step 3

Add prosciutto to the pan and cook, scraping up any browned bits, for 30 seconds. Add the remaining 1 tablespoon oil and mushrooms; cook, stirring occasionally, until tender, about 4 minutes. Stir in shallots, garlic, thyme and the remaining 1/4 teaspoon pepper and 1/8 teaspoon salt; cook, stirring often, until the shallot is translucent, about 1 minute. Stir in broth, cream and Marsala, scraping up any browned bits. Cook until slightly reduced, about 2 minutes.

Step 4

Return the chicken and any accumulated juices to the pan. Cook, Flipping the cutlets occasionally, until hot, 1 to 2 minutes. Serve sprinkled with parsley, if desired.