POLLO AL MARSALA CON FUNGHI (CHICKEN BREAST *with* PORCINI MUSHROOMS *and* MARSALA)

Serves 4

- 1½ lb. chicken breasts—boned, skinned, and halved, rinsed and patted dry
- 4 Tbs. olive oil
- 4 Tbs. unsalted butter
- ½ cup unbleached all-purpose flour, evenly spread over a sheet of aluminum foil
- 1 medium size onion, finely chopped—about ¾ cup
- 2 oz. dry porcini mushrooms, soaked in 2 cups warm water for 15–20 minutes
- ⅔ cup pancetta, cut into ¼-inch dice
- ½ cup dry Marsala wine
- ½ cup Chicken Stock (see pg. 147)
- ½ cup mushroom broth
- Salt and pepper to taste

Soak the dry porcini mushrooms in 2 cups of warm water for 15–20 minutes. Drain the mushrooms. Set aside and reserve the broth.

Place the chicken breasts on a flat surface between plastic wrap. Using a meat mallet, pound to between ¼–½ inches thickness for faster cooking.

Season the chicken breast with salt and pepper. Coat the chicken liberally with flour and shake off any excess.

Heat the oil in a large skillet over medium heat. Add the pancetta and cook until halfway rendered. Add the chicken, making sure not to crowd the skillet (the chicken can be browned in two batches). Cook until it is lightly golden on both sides, 4–5 minutes.

Add the pancetta and cook, stirring occasionally for 2 minutes or until rendered down. Add the onions and cook stirring occasionally for 2 minutes, or until translucent. Add the mushrooms and continue to cook stirring occasionally for 30 seconds. Add the wine and let it bubble away. Add the Chicken Stock and mushroom broth, salt and pepper. Whisk in the unsalted butter to combine. Transfer the chicken to the serving plates and spoon the sauce over the chicken.

Note: This dish may be served with mashed potatoes, rice pilaf, or noodles as an accompaniment.