Chicken Marsala – Paired with 2007 Merlot

Ingredients:

6	Boneless, skinless chicken breasts
½ cup	All purpose flour
2 tsp	Salt
½ tsp	Ground pepper
4-5 TBLS	Olive Oil
½	Medium yellow onion chopped
1 TBLS	Garlic, minced
12 oz	Crimini mushroom (baby portabella) sliced thin (we use a medley of mushrooms to keep it interesting)
2 TBLS	Tomato paste
½ -3/4 cup	Marsala wine
2 cups	High quality chicken stock
½ tsp	Spanish smoked paprika (preferably sweet)
2 tsp	Salt
1 tsp	Pepper
2 TBLS	Parsley - chopped

Directions:

1. Prepare chicken breasts by removing tenders (small strip on one side).
2. In a bowl, combine flour, salt, pepper and coat chicken with mixture.
3. Over medium heat, add olive oil to a 10" sauté pan add chicken to hot oil, brown on each side until golden. Remove. Repeat with chicken tender, only browning on one side. Do not cook chicken all the way through.
4. Remove chicken from pan. Add sliced mushrooms, scrape brown spots from pan. Add chopped onion, garlic and sauté until mushrooms are golden.
5. Turn flame to low and add tomato paste and Marsala wine. Stir well and raise heat to medium, then add chicken stock.
6. Continue to stir as sauce comes to a boil; add smoked paprika, parsley and season with salt and pepper.
7. Return chicken to the pan, turning to coat with the sauce.
8. Turn heat to low and simmer for 5 minutes until chicken is cooked through. Serve each breast with sauce over.

Serves 4-6

Pairs well with a side of rice pilaf.

Enjoy with Auriga's 2007 Merlot