

OLIVE GARDEN STUFFED CHICKEN MARSALA

F MEDIUM

Last Modified: 01/15/2016

PREP: 30 Min
COOK: 1 Hr
STOVETOP & OVEN 350

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Whole	Chicken Breasts (Boneless / Skinless)	Butterflied
1/2	Cup	Vegetable Oil	
2	Cups	All Purpose Flour	
1/2	Tsp	Kosher Salt	To Taste
1/2	Tsp	Fresh Ground Black Pepper	To Taste

CHEESE STUFFING MIX

1/2	Cup	Smoked Provolone Cheese	Shredded
1/2	Cup	Mozzarella Cheese	Shredded
1/4	Cup	Parmesan Cheese	Grated
1/2	Cup	Plain Bread Crumbs (Progresso)	
1	Tsp	Garlic	Minced
1/4	Tsp	Crushed Red Pepper Flakes	
2	Tbsp	Sun-Dried Tomatoes (Drain If In Oil)	Fine Dice
1/3	Cup	Sour Cream (Breakstone)	
1/2	Tsp	Kosher Salt	To Taste
1/2	Tsp	Fresh Ground Black Pepper	To Taste

MARSALA SAUCE

1	Small	Yellow Onion	Fine Dice
6	Cups	Button Mushrooms	Thin Slice
24	Oz	Sweet Marsala Wine (Florio)	
1/2	Cup	Heavy Cream	

PREPARATION

NOTE	Since neither Sue nor I like the texture of Mushrooms, I cook the Mushroom Slices, add in the Marsala Wine and then finely process them with a Stick Blender.
FACTOID	To shred softer Cheeses (Provolone & Mozzarella, etc.): Place them in the freezer for about an hour until stiff, but not frozen, before shredding.
TOOLS	1) Medium Mixing Bowl 2) Pie Tin 3) Large Stainless Steel Skillet 4) Aluminum Half Sheet Pan & Wire Rack
PREP	DISH 1) Slice the thickest part of each Chicken Breast almost through, so you can open it for stuffing. Place each open Chicken Breast between two sheets of plastic wrap and pound until they are all an even thickness. 2) Preheat the oven to 350 degrees with a rack in the center.

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PREP	CHEESE STUFFING MIX 1) Shred the Provolone and Mozzarella Cheeses together and set them aside. 2) Grate the Parmesan Cheese on top of the other Cheeses. 3) Mince the Garlic Cloves and set them aside. 4) Drain and finely dice the Sun-Dried Tomatoes and set them aside.
PREP	MARSALA SAUCE 1) Finely dice the Yellow Onion and set it aside. 2) trim and slice the Mushrooms and set them aside.
PREP	In a medium mixing bowl, add in all of the Cheese Stuffing Mix ingredients and mix together well. Cover and set it aside.
1	Place 1/4 of the Stuffing Mixture on one half of each folded open Chicken Breast. Gently press the Stuffing down with your fingers to spread it evenly and fold over the other side of the Chicken Breast.
NOTE	If it's difficult for you to keep the stuffing Mixture inside the Chicken Breasts during handling, you can "sew" them together temporarily with toothpicks. Carefully remove the toothpicks as you place them on the sheet pan after frying.
2	Place approximately 2 Cups of Flour in a pie tin and season it to taste with Salt and Pepper. Carefully dredge the Stuffed Chicken Breasts in the Flour and lightly brush off any excess. Place the Stuffed Chicken Breasts on a wire rack to dry.
3	Preheat a large skillet over medium high heat. Add in the Vegetable Oil and heat until just shimmering.
4	Place the Stuffed Chicken Breasts in the skillet and turning only once CAREFULLY, fry each side until golden brown. Remove them from the skillet and place them on a non-stick vegetable spray coated sheet pan. Lightly spray the top of each fried Chicken Breast with non-stick vegetable spray and bake them for 10 to 20 minutes. Bake until the juices run clear and the Stuffing in the center of each Breast reaches a temperature of at least 165 degrees.
5	Meanwhile, make the Sauce: Discarding any excess Oil from the skillet, (You only need enough left to just barely coat the bottom). Add the Onions into the skillet over medium high heat. Stir with a wooden spatula. After 2 minutes add in the Sliced Mushrooms and sprinkle with a pinch of Salt. Sauté the Mixture until Onions are translucent and the Mushrooms have shrunk and darkened.
6	Deglaze the skillet with the Marsala Wine by scraping with the wooden spatula to incorporate any particles from the bottom of the pan. Reduce the heat to low and bring the Wine to a simmer. Add in the Heavy Cream. Simmer the Sauce on low heat until thickened and reduced by half.
SERVE	Place a baked Chicken Breast on an individual serving plate and top it generously with the Marsala Wine Sauce. Serve while hot with any side dishes of your choice.