

Chicken Marsala



Ingredients

- 4 - 6 chicken breasts or chicken thighs
- 2 cups Marsala dry wine
- ½ cup Mascarpone cheese
- ½ cup Parmesan cheese
- 1 tbsp. butter
- 1 cup sliced mushrooms
- 1 cup sliced yellow onion
- ½ tbsp. minced garlic
- 1 tbsp. dried basil
- 1 tbsp. dried oregano
- Chopped parsley
- Fettuccine pasta

Directions:

1. Salt and pepper chicken to taste.
2. In the main cooking pot of the Pressure Pro, place in the onions, garlic and mushrooms. Press the **CHICKEN/MEAT** button to turn on the heating element. Sauté the ingredients for about 5 minutes.
3. Add the dried basil and oregano. Stir.
4. Pour in the wine. Immediately put the chicken on top of the mixture. Close and lock lid into place and ensure the **PRESSURE VALVE** is set to **SEAL**.
5. Press the **TASTE** button to highlight **WELL**.
6. When done, remove the chicken to a platter. Leave the mushroom and onion sauce inside the pot.
7. Add in the Mascarpone cheese and stir the mixture until it melts into the sauce. Put the chicken back into the pot with the sauce and coat it thoroughly. **Shut the lid and let it sit with no heat. This will allow the sauce to thicken slightly as it cools.**
8. Serve over cooked pasta. Garnish with parsley and Parmesan cheese.