



Bottled with love, for the joy of living

CHICKEN MARSALA
PAIRED WITH
2016 CABERNET SAUVIGNON, CASSATA VINEYARDS
SONOMA VALLEY

INGREDIENTS

1-1/2 pounds boneless skinless chicken breasts,
pounded ¼-inch thick, or chicken tenderloins
3 tbsp all-purpose flour
Salt
Freshly ground black pepper
1 tbsp olive oil
3 tbsp unsalted butter, divided
1 (8-oz) package pre-sliced portabella or button mushrooms
3 tbsp finely chopped shallots, from 1 medium shallot
2 cloves garlic, minced
2/3 cup chicken broth
2/3 cup dry Marsala wine
2/3 cup heavy cream
2 tsp chopped fresh thyme
2 tbsp chopped fresh Italian parsley, for serving (optional)

INSTRUCTIONS

Place the flour, 3/4 teaspoon salt & 1/4 teaspoon pepper in a Ziplock bag. Add the chicken to the bag; seal bag tightly & shake to coat chicken evenly. Set aside.

Heat the oil & 2 tablespoons of butter in a large stainless-steel skillet over medium-high heat. Place the flour-dusted chicken in the pan & cook, turning once, until chicken is golden but just barely cooked through, about 5 to 6 minutes total. Transfer the chicken to a plate and set aside.

Melt the remaining tablespoon of butter in the pan. Add the mushrooms & cook, stirring frequently, until the mushrooms begin to brown, 3 to 4 minutes. Add the shallots, garlic & 1/4 teaspoon of salt; cook for 1 to 2 minutes. Add the broth, wine, heavy cream, thyme, 1/4 teaspoon salt & 1/8 teaspoon of pepper. Use a wooden spoon to scrape any brown bits from the pan into the liquid. Bring the liquid to a boil, then reduce the heat to medium & gently boil, uncovered, until the sauce is reduced by about half, slightly thickened, and darkened in color, 10 to 15 minutes. Add the chicken back to the pan, along with any juices. Reduce heat to low & simmer until chicken is warmed through & sauce thickens a bit more, 2 to 3 minutes. Sprinkle with parsley, if using & serve.

Dare to Pair!

The 2016 vintage in Sonoma Valley shows the importance of a long growing season & how it can produce elegantly restrained wines. This utterly gorgeous Cabernet holds complex and decadent flavors without the aggressive tannin that Cabs often exude in their youth. It's intensely rich fruit profile and moderate tannin pairs wonderfully with medium game like chicken and the exotic bold flavors of Marsala cream sauce nod to the balanced acidity in the wine while also toning it to highlight the opulence of the fruit.