

Marsala Chicken

Submitted by Harriet Cartwright

Ingredients:

- 6 thigh fillets
- ¼ cup plain flour
- 2 tbsp of light olive oil
- 1 onion, chopped
- 1 clove of garlic, crushed
- 4 rashers of bacon, chopped
- ¾ c marsala
- ¾ c medium dry sherry
- 3 sprigs of rosemary
- Salt and cracked pepper, to taste
- Extra sprigs of rosemary to garnish



Method

1. Combine chicken and flour in zip lock bag and shake to coat.
2. Heat oil in large frying pan. Add chicken in batches and cook on both sides until browned. Remove chicken and set aside.
3. Add onion, garlic and bacon to the same pan. Cook for approx. 5 minutes or until onion is soft.
4. Add sherry, marsala, rosemary and salt and pepper. Bring to the boil.
5. Return chicken to the pan and simmer, covered for approx. 30 minutes, turning halfway or until chicken is tender and sauce slightly thickened.
6. Serve with mashed potatoes and vegetables of choice. Garnish with extra rosemary.