

CHICKEN WITH MUSTARD  
MASCARPONE MARSALA

*Recipe by Platingsandpairings.com*

PAIR WITH:  
"NAPA VALLEY CARNEROS"  
PINOT NOIR



INGREDIENTS

1 1/2 pounds boneless skinless chicken breasts (cut into strips)  
Salt and freshly ground black pepper  
2 tablespoons olive oil  
2 tablespoons butter  
1 onion (chopped)  
1 pound cremini mushrooms (sliced)  
2 cloves garlic (minced)  
1 cup dry Marsala wine  
8 ounces mascarpone cheese  
2 tablespoons Dijon mustard  
2 tablespoons chopped fresh Italian parsley (for garnish)  
12 ounces dried fettuccine

PREPARATION

- Season the chicken with salt and pepper. Heat the oil in a large skillet over high heat. Add the chicken and cook until browned, about 4 minutes. Transfer the chicken to a plate and tent with foil.
- To the same skillet, add 2 tablespoons butter and reduce the heat to medium-high. Add onion and cook until translucent, about 3 minutes. Add the mushrooms and garlic and saute until the mushrooms become tender and their juices evaporate, about 12 minutes. Add the marsala and simmer until reduced by half, about 4 minutes. Stir in the mascarpone and mustard. Return the chicken and any accumulated juices to the skillet. Simmer, uncovered, over medium-low heat until the chicken is just cooked through and the sauce thickens slightly, about 2 minutes. Season the sauce, to taste, with salt and pepper and stir in the parsley.
- Meanwhile, bring a large pot of salted water to a boil. Add the fettuccine and cook until al dente, stirring occasionally, about 8 minutes. Drain. Serve the chicken and sauce over the prepared fettuccine and enjoy.