Stuffed Chicken Marsala

Ingredients

Cheese Stuffing

- 1/2 cup smoked shredded cheese (provolone or gouda)
- 8 oz pkg mozzarella cheese, shredded
- 1/4 cup Parmesan cheese, grated
- 1/2 cup breadcrumbs
- 1 tsp fresh garlic, minced
- 1/4 tsp red pepper flakes
- 2 Tbsp sun-dried tomato flakes (drain first if in oil)
- 1/3 cup green onions, thinly sliced
- 3/4 cup sour cream
- 1/2 tsp salt
- 1/2 tsp black pepper

Sauce

- 1 small onion, cut in half and thinly sliced lengthwise
- 24 fl oz Marsala wine
- 8 fl oz heavy cream
- 2 small containers button mushrooms, thinly sliced (6 cups)
- Salt and pepper to taste

2 lbs skinless, boneless chicken breasts, 4 fl oz olive oil, 2 cups all-purpose flour

Instructions

- Preheat oven to 350F
- Combine cheese stuffing ingredients
- Butterfly chicken breasts, pound until 1/4 - 1/2 inch thick
- Place cheese stuffing in chicken and fold other lobe of breast over. Do not have to seal
- Heat olive oil in pan
- Place flour in shallow dish, season with salt and pepper
- Dredge chicken in flour
- Saute breasts in oil until each side is golden brown
- Remove from pan and place in baking dish
- Bake chicken 20 minutes
- Add onions to saute pan and stir to loosen drippings
- After 2 minutes, add mushrooms and saute
- Deglaze pan with Marsala wine
- Heat wine to simmer and add heavy cream

- Simmer on low until reduced by half
- Serve with noodles

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