

# CHICKEN MARSALA

LARGE OVAL PLATTER



NUMBER	UNITS	Ingredients	Volume	Weight
4	OZ	CHICKEN BREAST (RAW)		4 OZ
2	OZ	WILD MUSHROOMS		2 OZ
2	OZ	OLIVE OIL		2 OZ
1	TABLSP	SLICED GARLIC	0.3	OZ
1	TABLSP	SLICED SHALLOTS	0.3	OZ
4	OZ	MARSALA WINE		4 OZ
6	OZ	ROASTED CHICKEN STOCK		6 OZ
1	OZ	GARLIC BUTTER		1 OZ
1	TABLSP	CHOPPED HERBS	0.1	OZ
1	OZ	SHREDDED PARMESAN CHEESE		1 OZ
6	OZ	FETTUCINE (COOKED)		6 OZ
2	OZ	ROASTED PEPPERS		2 OZ
1	SPRIG	FRESH ROSEMARY ( GARNISH)	1/40 TH	EACH
2	OZ	PENCIL ASPARAGUS 1 INCH BIAS CUT		2 OZ

**Procedure :** LIGHTLY DUST CHICKEN BREAST WITH ALL PURPOSE FLOUR THAT IS SEASONED WITH SALT & PEPPER. THEN SAUTE WITH OLIVE OIL, SHALLOTS & GARLIC NEXT ADD MUSHROOMS SAUTE & ADD RSTD PEPPERS THEN GLAZE WITH MARSALA WINE, ADD RSTD CHIX STOCK, REDUCE AND FINISH SAUCE WITH GARLIC BUTTER, PARMESAN, ASPARAGUS, CHOPPED HERBS SALT & PEPPERS..