



JACK'S CHICKEN MARSALA
With Steamed Broccoli & Thyme Rice
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Pot with lid, Rice & Thyme, Butter for Rice, plastic Rice container for water

STEP 1b: Broccoli

STEP 2: 1/2 the Extra Virgin Olive Oil, saute or frying pan, plate, Flour for Dredging, Chicken, spatula

STEP 3: Remainder of the Extra Virgin Olive Oil, Butter, Garlic, Onions, Sliced Mushrooms

STEP 4: Wine Mix, Roux, Chicken

STEP 5: Ready to Plate! Fork to fluff Rice, Lemon Wedges if desired

COOK'S TIP:

The Broccoli will steam to a bright green in the Rice pot. Make sure to keep the cover ON to keep the steam IN!

COOKING INSTRUCTIONS:

- 1 In a pot with a lid, pour in Rice & Thyme and add Butter for Rice. Fill the plastic Rice container with water, pour in the pot and cover with lid. Turn heat to HIGH and bring to a boil. When Rice boils, turn heat to LOW. Set timer for 10 minutes.



STEP 1b: When the Rice timer rings, you will add the Broccoli to the pot on top of the Rice. Return the cover to the pot and cook for 5 more minutes. Turn heat OFF, keep the lid on for an additional 10 minutes until ready to plate.



- 2 Pour 1/2 of the Extra Virgin Olive Oil in a saute pan over MEDIUM heat. Empty the Flour for Dredging onto a plate and press each side of the Chicken into the flour to coat.



Add Chicken to the pan, cook each side 3 minutes until slightly browned. Discard the remaining Flour for Dredging and wash the plate. Remove the Chicken from the pan with a spatula onto the plate when done and keep warm in the microwave.



- 3 Pour the remaining Extra Virgin Olive Oil into the pan, add the Butter and stir in the Garlic and Onions. Cook for 2-3 minutes until the Onions become slightly translucent.

- 4 Add the Sliced Mushrooms, stir to coat. Cook for 2 minutes. The Mushrooms will start to brown and shrink.

Pour in Wine Mix, bring to a slight boil, then decrease heat to LOW. Cook for 5 more minutes.

To thicken the sauce, slowly stir in the Roux with the spoon. When at desired consistency (sauce should coat the back of the spoon when turned over), return the Chicken to the pan and stir to coat.



- 5 Ready to Plate! Scoop the Chicken and Mushroom & Onion sauce onto dinner plates. Add a scoop of Rice and the steamed Broccoli. For extra brightness, squeeze the Lemon Wedges over the Broccoli and Salt & Pepper to taste.

Enjoy the meal that started it all!!



MIM'S DISH, LLC • 585-978-3259 • 1510 DEWEY AVE, ROCHESTER NY 14615
Find more cooking tips, demos, etc. @ mimsdish.com

