

Chicken Marsala - Slow Cooker/Crockpot

By: <https://www.lecremedelacrumb.com/slow-cooker-chicken-marsala/>

Ingredients:

4 chicken breasts, boneless and skinless
2 tsp. garlic, minced
1 cup sliced or quartered crimini or porcini mushrooms (fresh preferred, jarred OK)
1 cup sweet marsala cooking wine (chicken broth may be substituted)
salt to pepper to taste (about 1/2 tsp each)
1/2 cup water
1/3 cup starch
fresh parsley, roughly chopped

Instructions:

Use an Oval 6 quart crockpot or 5 quart round crockpot if reducing the servings to 2.

1. Lightly grease the crockpot with nonstick cooking spray or olive oil*
2. Season chicken with salt and pepper and place in the bottom of the crockpot.
3. Top the chicken with garlic, mushrooms and marsala wine.
4. Cover and cook on LOW for 4-5 hours. (Check cooking time, internal temperature should be 165 degrees F)
5. Transfer chicken to a plate using a slotted spoon.
6. Whisk together the water and cornstarch until dissolved, then pour into crockpot and blend with juices in the crockpot.
7. Add chicken back to the crockpot, switch to HIGH, cover and cook another 20-30 minutes until sauce is thickened.
8. Taste and add salt and pepper as needed when placing chicken back in the crockpot. Add additional seasonings if desired.
9. Sprinkle with parsley and serve.

NOTES:

- *Replace the nonstick cooking spray with olive oil. This is healthier option.
- *If replacing with olive oil, use an infused olive oil. If local, consider The Olive Tap <https://www.theolivetap.com/>. Owners Kristie and Brett recommended Tuscan Olive Oil.
- Watch cooking time. My chicken was done in 2-3 hours on LOW.
- This is a mild chicken marsala dish. I'd recommend using additional seasonings.
- Serve with pasta, brown or wild rice or mashed garlic potatoes

Serves:

4 (Reduce portions in 1/2 and serve 2)

Coaching, Classes & Workshops

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