

Marsala Mushroom Chicken

Cooking Instructions

This is an all-in-one dish.

Note: This is best when cooked from frozen – it keeps the mushrooms nice and fresh!

Chicken Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 350F. Bake, covered with foil, for one hour. Uncover and bake another 40 min to 1 hour until internal temp is reached, basting a few times with juices in pan. Finish the dish by following the **Sauce** instruction below.

Thawed: Bake uncovered at 350F approx 45-55 min, basting a few times. Finish the dish by following the **Sauce** instruction below.

Sauce: To finish the dish, reduce the sauce. Set chicken aside and pour the sauce into a saucepan or skillet. Simmer sauce on the stovetop over high heat, stirring frequently, until thickened – about 5-7 minutes. Add salt, if needed. The sauce should be thick enough to coat the back of a spoon. Spoon thickened sauce over chicken and serve immediately.

Internal Temperature: 165F

Serving Suggestions: Serve with white rice and fresh steamed baby zucchini. Pinot Gris.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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