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Marsala Chicken Meatballs with Mushrooms

Chicken Marsala is an Italian American classic consisting of seared pounded chicken that's smothered in a sweet-savory Marsala wine mushroom sauce. For more spoon-ability, this crowd-pleasing dinner replaces the thin cutlets with tender chicken meatballs, simmered in a similarly indulgent Marsala sauce.

Ingredients

Yield: 4 servings

- 2 large yellow onions (about 10 ounces each), finely chopped
- 1/3 cup bread crumbs
- 1 1/4 cups dry Marsala wine
- 5 tablespoons extra-virgin olive oil
- Salt and pepper
- 1 pound ground chicken
- 1 pound sliced button or cremini mushrooms
- 2 tablespoons all-purpose flour
- Chopped flat-leaf parsley, for serving



Directions

Step 1

To a medium bowl, add 1 cup of chopped onion, plus the bread crumbs, 1/4 cup wine, 2 tablespoons olive oil, a hefty pinch of salt and a few grinds of pepper; mix until combined. Add the chicken and mix until combined. Form the meat mixture into 14 balls (about 3 tablespoons each), setting them on a sheet pan or plate.

Step 2

Heat a large (12-inch) heavy skillet or braiser over medium-high, and add the remaining 3 tablespoons of olive oil.

Step 3

Sear the meatballs for 2 to 3 minutes, until a dark brown crust forms on the bottoms, then flip, and continue searing for 2 minutes on the other sides. Return the meatballs to the sheet pan or plate.

Step 4

Adjust heat to high. Add the remaining onions to the skillet and cook, stirring every 2 minutes, until golden, translucent and slightly darker on the edges, about 6 minutes, turning the heat down as necessary.

Step 5

Add the mushrooms and cook for 6 minutes, stirring occasionally, until reduced in volume and slightly darker in color. Sprinkle the flour on top, mix to coat the mushrooms and onion and continue cooking for 1 minute, lowering the heat as needed.

Step 6

Carefully pour the remaining 1 cup of wine into the skillet while constantly stirring. Using a wooden spoon, scrape the caramelized bits off the bottom of the pan and cook for 2 minutes, until the wine reaches a thicker, honey-like consistency. Add 1 3/4 cups of water and bring to a vigorous simmer. Season with a hefty pinch of salt.

Step 7

Return the meatballs to the skillet. Adjust heat to medium, partially cover and simmer for 12 minutes, until the sauce has thickened slightly and the meatballs are cooked through.

Step 8

Taste and season with salt. Sprinkle parsley on top and serve.