



Makes: 6 servings

Prep Time: 20 minutes Cook Time: 20 minutes

Total Time: 40 minutes

Skillet Peach Chicken with Marsala Sauce

Ingredients

- 1 & 1/2 pounds boneless, skinless chicken breast cutlets
- 2 tbsp olive oil
- Salt and freshly ground black pepper, to taste
- 1/4 cup all-purpose flour
- 3 ounces prosciutto
- 3 tbsp salted butter
- 2 small shallots, thinly sliced
- 2 garlic cloves, chopped
- 2 tbsp fresh thyme leaves, chopped
- 3/4 cup Marsala wine (or dry white wine)
- 2 tbsp white balsamic vinegar (or traditional balsamic vinegar)
- 1 ripe peach, sliced
- 1 tbsp honey
- 4 ounces fresh mozzarella, torn into pieces
- Fresh basil leaves, for garnish

Instructions

Preheat the oven to 425°F. Season the chicken cutlets with salt and pepper. Lightly coat both sides with the flour, shaking off any excess.

Heat the olive oil in a large oven-safe skillet over medium-high heat. Add the prosciutto and cook until crisp. Transfer it to a paper towel-lined plate, leaving the drippings in the skillet. Add the butter to the skillet. Once melted, add the chicken and cook for about 4 to 5 minutes per side, or until golden brown. You may need to do this in 2 batches. If so, once browned, remove the first batch to a plate while the second batch cooks.

Reduce the heat to medium. Add the first batch of chicken and any juices back into the skillet along with the shallots, garlic, and thyme, stirring for about 1 minute until fragrant.

Pour in the Marsala wine, balsamic vinegar, and 1/4 cup water. Scrape up any browned bits from the bottom of the skillet and simmer for about 5 minutes, or until the sauce has reduced slightly and the chicken is cooked through.

Return the crispy prosciutto to the skillet. Arrange the sliced peaches and pieces of mozzarella around the chicken, then drizzle the honey evenly over the peaches.

Transfer the skillet to the oven and bake for 5 minutes. Turn the oven to broil and broil for about 1 minute, just until the mozzarella is melted and the peaches begin to caramelize. Spoon the Marsala pan sauce over the chicken and peaches, garnish with fresh basil, and serve immediately.

Chef's Notes:

- Slightly firm peaches hold their shape better during cooking.
- Fresh burrata can be substituted for the mozzarella for an even creamier finish.
- Dry white wine works well if you don't have Marsala, although Marsala provides a richer, slightly sweet flavor.
- Serve with creamy mashed potatoes, buttered pasta, rice, or crusty bread to soak up every bit of the pan sauce.
- Leftovers can be refrigerated for up to 3 days and gently reheated on the stovetop.

Recipe inspired by Half Baked Harvest