



Chicken Marsala Casserole

Adapted from [Smitten Kitchen](#)

BAH Note: Sturdier pastas like ziti, rigatoni, twists, and penne are well suited for this application. I've used plain white mushrooms as well as crimini and they've both worked equally well. I work on making the sauce while I'm waiting for my pot of water to boil and pasta to cook.

- 1 pound boneless skinless chicken breast or thigh, cut into bite sized pieces
- 8 ounces pasta
- 3 tablespoons olive oil, divided
- 1 pound mushrooms, sliced
- 1/4 cup Marsala wine
- 3 tablespoons butter
- 2 tablespoons flour
- 1 can beef broth
- 1/2 cup grated Parmesan
- kosher salt

Heat 2 tablespoons of the olive oil in a large skillet over medium heat. Add the chicken and cook until lightly browned and cooked through, working in batches if you need to. Transfer the chicken to a plate and cover to keep warm.

Return the pan to the stove, add the remaining oil, mushrooms, and 1/2 teaspoon kosher salt and cook, stirring occasionally, until the liquid released by the mushrooms is nearly cooked away. Add the Marsala and cook until most of the wine has cooked down before adding the butter to the pan. Once the butter has completely melted and been stirred around once or twice, sprinkle the flour on top of the mushrooms, give the mixture a good stir so that all of the flour combines with the butter and mushrooms, and cook for about two minutes.

Add about a quarter cup of broth to the pan and whisk. It might bubble up angrily and look pasty; just keep going. Slowly add the remaining broth and continue to whisk until the sauce smooths out. Keep the sauce on a simmer, stirring occasionally, until the sauce thickens up slightly. Add the chicken and any accumulated juices to sauce and stir to combine.

Meanwhile, cook the pasta in a pot of well salted water for 10 - 12 minutes. You want the pasta just a teensy bit underdone so it can finish cooking off in the oven. Drain the pasta, add it back to the pot, and stir in the sauce and grated Parmesan. Bake for 25 minutes at 375 degrees.