

## Instant Pot Chicken Marsala



Servings:

**4**

Prep Time:

**15 minutes**

Cook Time:

**10 minutes**

### Ingredients

- 4 ea **Chicken Breasts**, thinly sliced
- 10 oz **Sliced Mushrooms**
- 3 tsp **Minced Garlic**
- ½ cup **Whipping Cream**
- ½ cup **Marsala Wine**
- 1 tbsp **Olive Oil**
- 1 ½ tbsp **Lemon Juice**
- 1 tbsp **Corn Starch**
- 2 tbsp **Water**
- ½ tsp **Dried Oregano**
- - **Salt & Pepper to Taste**
- 1 ½ tbsp **Fresh Parsley**

### Method of Preparation

#### Step 1

Season chicken with salt and pepper.

Turn pressure cooker to saute mode. Add olive oil.

#### Step 2

Add garlic and mushrooms. Cook for a few minutes until juices begin to release from mushrooms.

#### Step 3

Turn off saute mode. Add wine and scrape the bottom of the pot.

#### Step 4

Stir in cream, lemon juice, and oregano.

#### Step 5

Add chicken breasts into the pot, submerging in the liquid.

Cover and seal. Cook on high pressure for 4 minutes. Manually release pressure seal.

#### Step 6

Remove chicken from the pot and set aside. Turn saute mode on.

#### Step 7

Mix cornstarch and water together to make slurry. Add to the pot and simmer to thicken liquid.

#### Step 8

Turn off pressure cooker and add chicken back to the pot. Garnish

with parsley.

Serve over egg noodles or pasta.

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