ROASTED MUSHROOMS CHICKEN MARSALA

3 cup of Mushrooms, chopped (Oyster or Button)
3 Tbsp Butter, unsalted
2 Tbsp Olive Oil
3 cloves Garlic, Minced
2 cup Marsala Wine
1.5 cup Heavy Cream
Salt and Pepper
1 bunch of fresh Parsley
8ea 4oz Chicken breast slightly pounded or boneless thighs

In a large pan add the olive oil and place on medium high heat. Season both sided of the chicken with salt and pepper and place into the Pan. Sear both sided until browned but not cooked all the way thru. Remove the chicken and add the garlic and cook another minute, add the butter followed by the mushrooms. Cook on high heat until the mushrooms are browned and slightly caramelized.

Deglaze with Marsala and reduce by half. Add Cream and reduce until slightly thickened. Add the chicken back to the pan to finish cooking in the sauce. Reduce until the sauce is thick. Adjust seasoning and finish with chopped parsley.