

Chicken Marsala by Melissa May

By [Melissa May](#) on [Monday, July 13, 2015 at 5:32 PM](#)

4 8-ounce boneless, skinless chicken breasts

1 1/4 teaspoons salt

3/4 teaspoon freshly ground black pepper

4 tablespoons unsalted butter (1/2 stick)

1 cup sliced yellow onion (1 medium onion)

1 sprig fresh thyme, plus 2 teaspoons fresh thyme leaves

12 ounces mushrooms such as shiitake or button, wiped clean, stemmed and sliced

2 teaspoons minced garlic (2 to 3 cloves)

3 tablespoons all-purpose flour

3/4 cup Marsala

1 1/2 cups homemade chicken stock or packaged low-sodium chicken broth

Cooked penne pasta or other pasta for serving

Instructions

1. Season the chicken all over with 1 teaspoon of the salt and 1/2 teaspoon of the pepper.
2. Set a 6-quart pressure cooker to the “browning” program and add 1 tablespoon of the butter. When the butter has melted, brown the chicken, in batches, on one side for 5 minutes. Remove the chicken and set aside.
3. Add the remaining 3 tablespoons butter to the pressure cooker. When it has melted, add the onion and thyme sprig, and cook until the onion is soft, about 3 minutes. Then add the mushrooms and cook for 5 minutes, until browned. Stir in the garlic, the remaining 1/4 teaspoon salt, and the remaining 1/4 teaspoon pepper. Stir in the flour and continue to cook, stirring as needed, for 2 minutes. Add the Marsala, simmer for 3 minutes, and then add the chicken stock. Return the chicken breasts to the pressure cooker, browned side up. Close and lock the lid, and set to “low pressure” for 2 minutes.
4. Bring a large pot of salted water to a boil, add the pasta, and cook according to the package directions.
5. Open the pressure release valve and allow the steam to escape. Unlock and carefully open the lid. Transfer the chicken to a serving platter. Discard the thyme sprig. Set the pressure cooker to the “simmer” program and reduce the sauce until the desired consistency is

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reached, about 3 minutes. Stir in the thyme leaves. Serve the Chicken Marsala over the pasta.