

## Slow Cooker Chicken Marsala

If your looking for a versatile main course, here it is! This can be served with mashed potatoes, chunked potatoes, vegetables, rice, or basically anything you have in your pantry/refrigerator! Brown the chicken, throw it in the slow cooker, and go on about your day! You can also swap out the boneless skinless chicken breast for boneless skinless thighs, bone-in skin-on thighs, or split chicken breast! Just adjust your cooking time!

**Course** Main Dish  
**Cuisine** Italian

**Servings** 4      **Prep Time** 20 MINUTES      **Cook Time** 3 HOURS

### Ingredients

- 4 King's Poultry Farm Boneless Skinless Chicken Breasts
- 2 tbsp olive oil
- 1 1/2 cup Fresh Mushrooms (sliced)
- 1/2 cup Marsala Cooking Wine
- 1/2 cup Chicken Broth
- 1/4 cup Cornstarch
- 1/4 cup Whole Milk
- 2 tsp Minced Garlic
- 1 tbsp Dried Chopped Parsley
- Salt & Pepper to Taste

### Instructions

1. Season chicken breasts with salt and pepper.  
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2. Cook chicken breasts in olive oil until internal temperature reaches 165 degrees- being sure to get each side golden brown.  
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3. Then, place chicken, mushrooms, garlic, chicken broth, and wine in the slow cooker.  
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4. Cook on high for 2 hours.  
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5. Mix cornstarch with 1/4 cup cold water- whisking until well blended.  
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6. Add mixture to slow cooker and cook for another 30 minutes, or until the sauce is thickened.  
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7. Add in your milk and more salt and pepper.  
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8. Serve and enjoy!