

# SEARED CHICKEN MARSALA WITH CRIMINI MUSHROOMS

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 4 servings

4 skinless, boneless, chicken breasts (about 1 ½ pounds)  
All-purpose flour, for dredging  
Kosher salt and freshly ground black pepper  
¼ cup extra-virgin olive oil  
4 ounces prosciutto, thinly sliced  
8 ounces cremini, stemmed and halved  
½ cup sweet marsala wine  
½ cup chicken stock  
2 tablespoons unsalted butter  
¼ cup chopped flat-leaf parsley

## Directions:

- Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them and then pound with a flat meat mallet until they are about ¼ inch thick
- Put some flour in a shallow platter and season with a fair amount of salt and pepper – mix with a fork to distribute evenly
- Heat the oil over medium-high flame in a large skillet
- When the oil is nice and hot, dredge both sides of the chicken in the seasoned flour, shaking off the excess
- Put the cutlets into the pan and fry for 5 minutes on each side until golden, turning once – do this in batches if the pieces do not fit comfortably in the pan
- Remove the chicken to a large platter in a single layer to keep warm
- Lower the heat to medium and add the prosciutto to the drippings in the pan, sauté for 1 minute to render out some of the fat
- Add the mushrooms and sauté until they are nicely browned, and their moisture has evaporated, about 5 minutes
- Season with salt and pepper
- Pour the marsala in the pan and boil down for a few seconds to cook out the alcohol
- Add the chicken stock and simmer for a minute to reduce the sauce slightly
- Stir in the butter and return the chicken to the pan
- Simmer gently for 1 minute to heat the chicken through
- Season with salt and pepper and garnish with chopped parsley before serving

# EGGNOG RUM BREAD WITH SWEET NUTMEG GLAZE

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## Ingredients:

Yields 1 loaf

### For the Bread:

1 ½ cups all-purpose flour  
1 cup granulated sugar  
½ teaspoon salt  
1 teaspoon baking powder  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
¾ cup eggnog  
½ cup vegetable or canola oil  
2 large eggs, slightly beaten  
1 teaspoon vanilla extract  
½ teaspoon rum extract

### For the Eggnog Glaze:

1 cup powdered sugar  
3 tablespoons eggnog  
½ teaspoon vanilla extract  
¼ teaspoon rum extract  
1/8 teaspoon ground nutmeg

## Directions:

- Preheat the oven to 350 degrees F
- Spray a 8 ½ x 4 ½ loaf pan with cooking spray and set aside
- In a large bowl, whisk together the flour, sugar, salt, baking powder, cinnamon, and nutmeg
- In a separate medium bowl, combine the eggnog, oil, eggs, vanilla extract, and rum extract
- Slowly add the wet ingredients to the dry ingredients and stir until combined
- Pour batter into prepared loaf pan
- Pound the pan on the counter so the loaf cake is evenly set in the pan
- Bake for 65-70 minutes or until toothpick comes out clean
- Place the loaf on a cooling rack and cool for 15 minutes
- Loosen the sides of the bread with a knife and carefully remove the loaf from the pan

- Let cool completely on a wire rack
- While the bread is cooling, make the eggnog glaze
- In a small bowl whisk together powdered sugar, eggnog, vanilla extract, rum extract, and nutmeg
- Drizzle the glaze on the cooled loaf
- Cut into slices and serve