

# Chicken & Chicory in Marsala Sauce



**Serves 2**   **Prep 5 mins**

**Cooking 15 mins**

**Easy**

## Ingredients

2 organic chicken breasts, with skin  
2-3 tablespoons olive oil  
2 heads of chicory, cut lengthways, in half  
4 thyme sprigs  
1/4 cup Marsala wine  
2/3 cup chicken stock  
1 tablespoon butter  
pinch of sea salt

1. Season chicken breasts with salt. Heat oil in a large pan on medium-high heat. Lay chicken breasts skin-side down with chicory, thyme and garlic. When the chicken skin is crisp, turn over, along with the chicory.
2. Add Marsala, chicken stock and butter and cook for 10 minutes, or until chicken is done. Plate chicken over chicory and top with spoonfuls of sauce and thyme.