

# Chicken with Red Grapes and Marsala



**Serves 2    Prep 5 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

4 x 15ml tbsp (60ml) Marsala or Madeira  
4 x 15ml tbsp (60ml) chicken stock  
1 tsp Dijon mustard  
1 x 15ml tbsp regular olive oil  
2 chicken Supremes  
approx. 20 seedless red grapes  
approx. 1 x 15ml tbsp of thyme leaves, + a few sprigs for sprinkling

1. Preheat the oven to 200°C/180°C Fan and mix the Marsala or Madeira, stock and mustard together in a little jug.
2. Heat the oil in a solidly made frying pan or very shallow casserole or dish in which the chicken breasts will fit fairly snugly, and that will go on the hob and in the oven.
3. Fry the chicken Supremes, skin-side down, for 5 minutes, by which time the skin will be golden. Turn the chicken skin-side up, add the Marsala mixture to the pan and let it quickly bubble up, then drop in the grapes and sprinkle in most of the thyme leaves. Bring back to a bubble, then transfer to the oven and cook for 20 minutes, or until the chicken skin is bronzed and crisp and the chicken itself just cooked through and wonderfully tender.
4. Transfer the chicken and grapes to two shallow bowls or dinner plates, then put the pan over a high heat, and let the juices bubble for 2–3 minutes, or until slightly reduced and thickened to a savoury syrup. Pour around, but not over, the chicken, to keep the skin crisp. Scatter some leaves and delicate sprigs of thyme over, and serve, with perhaps a baguette to dip into the rich chicken juices, or steam some new potatoes to have alongside.