

Chicken Marsala Soup

This delicious, light soup delivers the classic flavours of Chicken Marsala in a bowl. The earthy combination of fresh mushrooms, green onion, and Marsala wine make for a winning combination that is light enough for warm summer day, yet rich enough for a cool autumn evening. Thanks to the addition of pre-cooked rotisserie chicken, you can have this homemade dish on the table in less than 30 minutes.

Prep time: 10 minutes

Cooking time: 16–20 minutes

Serves 6

Ingredients:

3 T. extra virgin olive oil

8 oz. white mushrooms, sliced

Sea salt and black pepper, to taste

4 green onions, ends removed and chopped thin, white and green parts separated

2/3 c. dry Marsala wine – *see note below

6 c. chicken stock, preferably organic

3 c. rotisserie chicken, shredded

Directions:

Heat a heavy soup pot or Dutch oven over medium-high heat. Add olive oil and mushrooms and cook, while stirring occasionally, until mushrooms start to release their juices, approximately 6-7 minutes. Season with salt and pepper, to taste.

Add white parts of onion to pan and cook for 1-2 minutes, stirring once or twice.

Increase heat to high and add the Marsala wine. Cook until

wine has reduced to 1/3 of its volume, approximately 4-5 minutes.

Add chicken stock and shredded chicken and bring to a boil. Reduce heat to just below medium. Simmer until heated through, approximately 4-5 minutes.

Remove from heat and ladle into individual soup bowls. Garnish with green parts of onion and serve immediately.

Note: Marsala is a fortified wine and can be sweet or dry, though most usually the dry version would be used for cooking. Possible substitutes would be a dry Madeira wine or a darker sherry such as Oloroso. If you don't have these then you could also use port or red vermouth.