

How to Reheat Prepared Chicken or Veal Marsala

Step-by-Step Guide for Delicious Results

1. Reheating on the Stovetop (Recommended)

1. Remove the Chicken Marsala from the refrigerator and let it rest at room temperature for about 10-15 minutes.
2. Place the chicken and sauce in a skillet or sauté pan.
3. Heat over medium-low heat, stirring occasionally to prevent sticking and to help the sauce heat evenly.
4. If the sauce appears too thick, add a splash of chicken broth, water, or extra Marsala wine to loosen it.
5. Continue heating until the chicken is warmed through and the internal temperature reaches 165°F (74°C).

2. Reheating in the Oven

1. Preheat your oven to 350°F (175°C).
2. Place the Chicken Marsala in an oven-safe dish. If possible, cover the dish with aluminum foil to help retain moisture.
3. Heat for 15-20 minutes, or until the chicken is hot throughout. Check that the internal temperature reaches 165°F (74°C).

3. Reheating in the Microwave (Quickest, But Use with Caution)

1. Transfer the Chicken Marsala to a microwave-safe dish.
2. Cover loosely with a microwave-safe lid or plastic wrap (leave a small vent for steam).
3. Heat on medium power in 1-minute intervals, stirring the sauce and turning the chicken after each interval, until thoroughly heated.
4. Be careful not to overcook, as the chicken may dry out.

Helpful Tips

- For best flavor and texture, use the stovetop or oven method rather than the microwave.
- Add a little liquid if the sauce has thickened during storage.
- Always check that the chicken reaches 165°F (74°C) for food safety.

- If reheating from frozen, thaw the Chicken Marsala in the refrigerator overnight before following the steps above.