

## Chicken Marsala | Herbed Couscous

### Chicken Marsala

A	6	oz	All Purpose Flour
-	TT	-	Salt and Pepper *
B	2	oz	Unsalted Butter
C	1.5	oz	Extra Virgin Olive Oil
D	16	oz	Chicken Thighs ( about 4)
E	4	oz	Onion (about 1 small)
F	0.1	oz	Fresh Rosemary (1 Sprig)
G	5	oz	Mushrooms
H	0.5	oz	Garlic (about 3 cloves)
I	8	oz	Marsala Wine
J	16	oz	Chicken Stock

### Herbed Couscous

K	1	oz	Extra Virgin Olive Oil
L	0.2	oz	Garlic (about 1 clove)
M	0.2	oz	Dry Oregano
N	8	oz	Couscous
O	16	oz	Chicken Stock
-	TT	-	Salt and Pepper
P	1	oz	Capers
Q	0.2	oz	Fresh Parsley (about 6 sprigs)

**Watch the video first, then gather all of your ingredients and equipment. Watch the video again and cook along. Pause and rewind as needed. Have fun!**

**Video Link: See your order confirmation email or your order history**  
(You must be logged into your Gio Culinary Studio account to view)