



Easy Chicken Marsala Soup Recipe

A Cozy Soup for a Rainy Day

I love making this soup when the weather turns gray. The smell fills my whole house with warmth. It reminds me of my own grandma's kitchen.

This recipe turns a fancy dish into a simple, cozy soup. That matters because good food should be for everyone, not just special days. What is your favorite cozy meal for a rainy day? I would love to know.

The Magic of the Mushrooms

We start by cooking the mushrooms in butter. This step is so important. It gives them a deep, rich flavor.

Once, I was talking to my neighbor and forgot them. They got a little dark! I still laugh at that. But it actually made them taste even better. *Fun fact:* Cooking mushrooms until they brown makes their flavor much stronger and tastier.

Building the Goodness

Next, we cook the carrots, celery, and onion. Doesn't that smell amazing? This is called a soffritto. It is the heart of so many great soups.

We add flour to thicken the soup later. Then a splash of white wine. The wine cooks away, leaving a lovely taste behind. Do you have a favorite vegetable to add to soup? I sometimes add a parsnip for a little sweetness.

A Little Patience Makes it Perfect

Now we let the soup simmer. The barley needs time to get soft. This is when the flavors become friends.

While it cooks, we shred the chicken. Using two forks is easy. But a hand mixer makes it very fast! This quiet cooking time matters. It teaches us that some things can't be rushed. Good soup is one of them.

The Final, Creamy Touch

At the very end, we stir in the cream. It makes the soup silky and rich. Be careful not to let it boil after this.

We also add the fresh rosemary. Its piney smell is just wonderful. This last step brings everything together. It turns simple ingredients into a

hug in a bowl. What herb do you love the most in your cooking?

Ingredients:

Ingredient	Amount	Notes
Butter	4 tablespoons, divided	
Cremini mushrooms	1 pound	Sliced
Celery	2 stalks	Diced
Carrots	2	Diced
Onion	1	Diced
Garlic	3 cloves	Minced
Flour or cornstarch	3 tablespoons	Use cornstarch for gluten-free
Dry white wine	2/3 cup	
Chicken broth	8 cups	
Pearl barley	1/2 cup	
Boneless skinless chicken breasts	2	About 2 cups shredded
Fresh rosemary	2 sprigs	Finely chopped (about 2 teaspoons)
Salt and pepper	To taste	
Heavy cream	1 cup	35%



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My Cozy Chicken Marsala Soup

Hello, my dear. Come sit with me. The rain is tapping on the window. It is the perfect day for soup. I am making my easy Chicken Marsala Soup. It fills the whole house with a wonderful smell. It reminds me of my own grandma's kitchen. She taught me that good food is a warm hug. This soup is just that. Let's make some memories together.

See also [Beef Enchiladas Recipe](#)

Step 1: First, grab your big soup pot. Melt two tablespoons of butter in it. The sizzle is such a happy sound. Toss in all your sliced mushrooms. We cook them until they are soft and brown. Then we take them out and set them aside for later. I still laugh at how I used to burn these. (Hard-learned tip: Don't crowd the mushrooms! Give them space to breathe.)

Step 2: Now, melt the rest of your butter in that same pot. In go the celery, carrots, and onion. We call this the "soffritto." Doesn't that smell amazing? Cook them until they get soft and shiny. Then stir in the minced garlic. It only needs thirty seconds. Your kitchen will smell like an Italian restaurant.

Step 3: Next, we sprinkle the flour right over the veggies. Stir it all up until it looks pasty. We cook this for a few minutes. This little step makes the soup nice and thick later. It is a simple magic trick. **What's your favorite soup thickener? Share below!**

Step 4: Time for the wine! Pour in the dry white wine. It will sizzle and steam. Let it cook for a minute. This cooks away the strong alcohol taste. All that is left is a lovely, deep flavor. Now add your chicken broth

and give it a good stir.

Step 5: Here comes the barley and the chicken breasts. Bring the soup to a bubble. Then turn the heat down to low. Let it simmer gently for about twenty minutes. The chicken will cook through. You can check it with a thermometer if you like. It should read 165 degrees.

Step 6: Take the chicken out of the pot. We need to shred it. I use two forks. My grandson showed me a faster way with a hand mixer. It works like a dream! Set the shredded chicken aside for now. Let the soup keep simmering until the barley is tender. This takes about forty minutes total.

Step 7: The barley is soft? Wonderful. Now, bring everyone back home. Stir in the shredded chicken and those mushrooms we cooked first. Add the fresh rosemary, salt, and pepper. Finally, pour in the heavy cream. It makes the soup so silky. Just heat it through. Do not let it boil again. Then it is ready to serve.

Cook Time: About 1 hour 15 minutes

Total Time: 1 hour 30 minutes

Yield: 6 big bowls

Category: Dinner, Soup

Three Tasty Twists to Try

This soup is like a favorite story. You can tell it a little differently each time. Here are some fun ways to change it up. I love getting creative in the kitchen. It keeps things exciting.

Mushroom Lover's Dream. Skip the chicken. Use vegetable broth instead. Add extra wild mushrooms for a rich, earthy flavor. It is wonderfully cozy.

See also [No-Noodle Zucchini Lasagna Recipe](#)

A Little Spicy Kick. Add a pinch of red pepper flakes with the garlic. It gives the soup a warm, tingly feeling. It is perfect for a chilly night.

Springtime Chicken & Leek. Swap the onions for two chopped leeks. Use fresh thyme instead of rosemary. It tastes like a sunny garden.

Which one would you try first? Comment below!

How to Serve Your Soup

Now, let's talk about serving. A good bowl of soup deserves good company. I always serve this with a thick slice of crusty bread. It is perfect for dipping. You could also add a simple green salad on the side. It makes a complete, happy meal.

For a drink, a crisp glass of white wine is lovely. For the young ones, I love fizzy apple cider. It feels so festive. Pour it into a fancy glass.

Which would you choose tonight?



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Keeping Your Cozy Soup Cozy

This soup is a wonderful friend to have in your fridge. It keeps well for about four days. Just let it cool completely before you put the lid on.

You can also freeze it for a later day. I freeze it in single portions for quick lunches. I remember my first time freezing it. I was so happy to find a warm bowl of it weeks later.

Reheat it gently on the stove. Stir it often so the cream stays happy. This matters because a good meal should be easy to enjoy later.

Making a big batch saves you time on a busy night. It is like giving a gift to your future self. Have you ever tried storing it this way? Share below!

Simple Fixes for a Perfect Pot

Is your soup too thin? Mix a spoon of cornstarch with cold water. Stir this into your simmering soup to thicken it right up.

Worried about the wine? The alcohol cooks away. You are left with a lovely, deep flavor. I once used a fancy wine and learned any dry white works fine.

Getting the chicken just right matters for taste and safety. A simple thermometer takes the guesswork out. This builds your confidence in the kitchen.

If the barley soaks up too much broth, just add a little more. Soups are very forgiving like that. Which of these problems have you run into before?

Your Soup Questions Answered

Q: Can I make this gluten-free?

A: Yes! Just use cornstarch instead of the flour. It works just as well.

Q: Can I make it ahead?

A: Absolutely. The flavors get even better after a day in the fridge.

Q: What if I do not have fresh rosemary?

A: One teaspoon of dried rosemary is a fine swap.

Q: Can I double the recipe?

A: You can! Just use your biggest pot for all that goodness.

See also [Easy Vietnamese Pho-Style Noodle Soup](#)

Q: Any other tips?

A: A splash of lemon juice at the end makes the flavors sing. Which tip will you try first?

Fun fact: Pearl barley is one of the oldest cooked grains in the world!

From My Kitchen to Yours

I hope this soup warms your home like it warms mine. It is a hug in a bowl. I love seeing your kitchen creations.

Share a picture of your finished dish with me. It makes my whole day. Have you tried this recipe? Tag us on Pinterest!

Happy cooking!
—Elowen Thorn.

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Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



Cuisine: [American](#) [Italian-Inspired](#)



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Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**



Prep time: **15 minutes**



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Cook time:**1 hour 5 minutes**

Rest time:

Total time: **1 hour 20 minutes**



Servings: **6 servings**

Calories:**427 kcal**

Best Season: **Summer**

Description

A comforting and creamy soup featuring tender chicken, earthy

mushrooms, and pearl barley in a rich Marsala and herb-infused broth.

Ingredients

- ☐ 4 tablespoons butter, divided
- ☐ 1 pound cremini mushrooms, sliced
- ☐ 2 stalks celery, diced
- ☐ 2 carrots, diced
- ☐ 1 onion, diced
- ☐ 3 cloves garlic, minced
- ☐ 3 tablespoons flour or cornstarch for GF
- ☐ 2/3 cup dry white wine
- ☐ 8 cups chicken broth
- ☐ 1/2 cup pearl barley
- ☐ 2 cups shredded chicken, Two boneless skinless chicken breasts
- ☐ 2 sprigs fresh rosemary, finely chopped (about 2 teaspoons)
- ☐ Salt and pepper
- ☐ 1 cup heavy cream 35%

Instructions

1. In a large pot or Dutch oven, melt 2 tablespoons of butter over medium heat. Add the mushrooms and sauté until they soften. Remove the cooked mushrooms from the pot and set aside.
2. In the same pot, melt another 2 tablespoons of butter. Add the celery, carrots, and onions. Sauté the vegetables until they become soft and translucent, about 5-7 minutes. Add garlic and stir for 30 seconds.
3. Sprinkle the flour over the vegetables and stir to combine. Cook for 2-3 minutes, stirring frequently, to cook off the raw flour taste.
4. Pour in the white wine and allow it to cook for a minute or two.

5. Add the chicken broth, stirring to combine.
6. Add the barley and chicken breasts to the pot. Bring the soup to a boil, then reduce the heat to low and let it simmer for 15-20 minutes, or until the chicken is fully cooked and an instant-read thermometer reaches 165 degrees.
7. Once the chicken is cooked, remove it from the pot. Shred the chicken using two forks (or do it quickly with a hand mixer) and set it aside.
8. Continue simmering the soup until the barley is cooked through, for me this was about 40 minutes total. Taste a piece of barley to ensure it's tender and fully cooked. Once the barley is done, return the shredded chicken and the sautéed mushrooms to the pot.
9. Stir in the fresh rosemary, salt, pepper, and heavy cream.
10. Heat the soup through, and taste to adjust seasoning if needed. Careful not to let it return to a boil after adding the heavy cream. Serve hot.

Notes

For a gluten-free version, be sure to use cornstarch instead of flour. Do not let the soup boil after adding the heavy cream to prevent it from curdling.

Keywords: Chicken, Marsala, Soup, Mushroom, Barley, Comfort Food