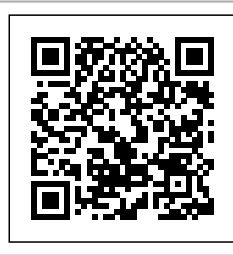


Marry Me Chicken



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Recipe by: Laura Vitale

Serves 4

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

- 4 6 oz Chicken Breast
- 2 Tbsp of Olive Oil
- 2 tsp of Butter
- 3 Cloves of Garlic, minced
- 1/3 cup of Chopped Sun Dried Tomatoes (packed in oil are best)
- 3/4 cup of Chicken Stock
- 1/3 cup of Heavy Cream
- Garlic and Herb Seasoning
- Salt and Pepper to taste
- 1/3 cup Grated Parm
- Fresh Basil

1) Season both sides of the chicken with salt, pepper and garlic and herb seasoning and set aside.

2) In a shallow dutch oven or deep sides skillet, add the olive oil, preheat over medium high heat, once the oil is shimmering hot, add the chicken and sear until golden brown on both sides, remove to a plate.



3) Add a drizzle of the sun dried tomato oil along with the butter and garlic, sautee about 30 seconds, add the stock, cream, sprinkle a little garlic and herb and a few leaves of torn basil, bring to a gentle boil, add the seared chicken back in (along with any juices collected in the plate), sun dried tomatoes, partially cover and cook about 10 minutes.

4) Adjust seasoning to taste, stir in the parm and serve the chicken on the bed of something cozy that absorbs all that delicious sauce.