



Chicken - Marry Me



Here's another delicious recipe for boneless skinless chicken breast from Anna Painter. Often found for less than \$2.00 per pound, and with some great recipes, chicken breast is becoming a regular in this household.

This recipe rates high because it fulfills two criteria: it tastes delicious, and it is quick and easy!

Ingredients:

4 (6-oz.) boneless, skinless chicken cutlets (2 breasts cut into cutlets)

3/4 cup chicken bone broth

1/2 cup heavy cream

1/4 cup whole milk cottage cheese

2 Tbsp. chopped sun-dried tomatoes (from about 4 tomato halves)

2 Tbsp. finely grated Parmesan, plus more for serving

1 tsp. tomato paste

Kosher salt

Freshly ground black pepper

2 Tbsp. all-purpose flour

1 tsp. Italian seasoning

2 Tbsp. extra-virgin olive oil

1 Tbsp. unsalted butter

2 garlic cloves, finely chopped

1/4 tsp. crushed red pepper flakes

1/2 cup fresh basil leaves, torn, plus more for serving

Directions:

Step 1

In a blender, puree broth, cream, cottage cheese, tomatoes, Parmesan, and tomato paste until smooth; season with salt and black pepper.

Step 2

Pat chicken dry; season all over with salt and black pepper. Sprinkle with flour and Italian seasoning, pressing with your fingers to adhere.

Step 3

In a large skillet over medium-high heat, heat oil. Working in batches if needed, cook chicken, turning halfway through, until browned on both sides, about 5 minutes per side. Transfer to a plate and let rest 5 minutes.

Step 4

In same skillet over medium-low heat, melt butter. Add garlic and red pepper flakes and cook, stirring and scraping browned bits from bottom of skillet, until fragrant, about 30 seconds.

Step 5

Return chicken and any accumulated juices to skillet. Pour sauce over. Add basil and cook, spooning sauce over chicken, until sauce has slightly thickened, 5 to 7 minutes; season with salt and black pepper.

Step 6

Divide chicken among plates. Top with more Parmesan and basil.