



Chicken with Creamy SunDried Tomato Sauce

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

12

Description

I love this creamy sundried tomato chicken dinner thats wonderful for company Everything is cooked in one skillet which makes it even better

Ingredients

- - 4 pounds boneless skinless chicken breasts - salt and pepper to taste - 10 tablespoons butter
- divided - 6 cloves garlic
- minced - 2 teaspoons Italian seasoning - ½ teaspoon red pepper flakes - 1 cup dry white wine (such as Chardonnay) - 2 cups chicken broth - 1 ½ cups heavy whipping cream - 1 cup oil-packed sun-dried tomatoes
- thinly sliced - 1 cup thinly sliced fresh basil

Instructions

1. Place chicken breasts in a resealable plastic bag and pound to an even thickness. If breasts are very large
2. cut them in half. Season lightly with salt and pepper. Melt 4 tablespoons butter in a large nonstick skillet over medium heat and cook 1/2 of the chicken breasts until they are no longer pink in the center and the juices run clear
3. 5 to 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from skillet and set aside. Melt another 4 tablespoons butter and repeat with the remaining chicken breasts. Set aside. Melt remaining 2 tablespoons butter in the same skillet and add garlic
4. Italian seasoning
5. and red pepper flakes. Cook
6. stirring constantly
7. for 1 minute. Pour in wine and bring to a boil. Reduce heat and simmer for 2 minutes. Pour in chicken broth
8. return to a boil
9. reduce heat
10. and simmer for 5 minutes. Stir in cream and sun-dried tomatoes. Simmer for 5 minutes. Stir in basil and return chicken to the skillet. Cook until chicken is thoroughly heated and sauce has thickened
11. about 5 minutes.