



Balsamic Chicken

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

45 mins

Description

This balsamic chicken recipe is a tasty easy to make dish my husband loves it. Sometimes I cut the chicken into strips and serve it over pasta.

Ingredients

- ½ cup chicken broth - ½ cup balsamic vinegar - 2 tablespoons white sugar - 1 teaspoon dried Italian herb seasoning - 1 clove garlic
- minced - 4 skinless
- boneless chicken breast halves - 1 tablespoon olive oil

Instructions

1. Gather the ingredients. Whisk together chicken broth
2. balsamic vinegar
3. sugar
4. Italian seasoning
5. and garlic in a bowl. Place chicken breasts in marinade; let marinate for 10 minutes on each side. Heat olive oil in a large skillet over medium-high heat. Remove chicken from marinade; reserve marinade. Place chicken in the hot skillet and cook until browned and no longer pink inside
6. about 7 minutes per side. Pour marinade into the skillet. Cook until sauce thickens slightly
7. turning chicken breasts over once or twice
8. about 5 minutes. An instant-read thermometer inserted into the center of a chicken breast should read at least 165 degrees F (74 degrees C).