

Chicken Pomodoro

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		boneless skinless chicken breast salt and pepper
3	tablespoons	olive oil
1		onion - finely chopped
4	cloves	garlic - minced
1	teaspoon	dried oregano
1/4	teaspoon	red pepper flakes
14 1/2	ounces	canned tomatoes - diced
1/3	cup	heavy cream
1/4	cup	fresh basil - finely chopped

Pat chicken dry with paper towels and season with salt and pepper. Heat 1 tbspn oil in large skillet over med-high heat until just smoking. Cook chicken until golden, about 3 minutes per side. Transfer to plate.

Heat remaining oil in empty skillet over medium-high heat until shimmering. Cook onion until softened, about 5 minutes. Add garlic, oregano, and pepper flakes and cook until fragrant, about 30 seconds. Stir in tomatoes, cream and 1/4 tspn salt and bring to a boil. Return chicken and any accumulated juices to skillet. Simmer, uncovered, until chicken is cooked through, about 10 minutes.

Transfer chicken to platter and tent with foil. Simmer sauce, uncovered, until slightly thickened, about 5 minutes. Off heat, stir in basil and season with salt and pepper. Pour sauce over chicken. Serve.