

Marry Me Chicken

From modernhoney.com

Ingredients

1 Tablespoon Olive Oil

3-4 Large Chicken Breasts

Salt

Pepper

2 cloves Garlic (minced)

1 teaspoon Thyme

1 teaspoon Red Pepper Flakes (may add only ½ teaspoon for less spice)

¾ cup Chicken Broth

½ cup Heavy Cream

½ cup Sundried Tomatoes (chopped)

¼ - ½ cup Freshly Grated Parmesan Cheese

Fresh Basil

Instructions

1. Preheat the oven to 375 degrees. In a large oven-safe skillet, heat oil over medium-high heat. Season chicken generously with salt and pepper and sear until golden, about 4-5 minutes per side. Transfer chicken to a plate.
2. Return the skillet to medium heat. Add garlic and cook for 1 minute. Stir in thyme, red pepper flakes, chicken broth, and heavy cream. Cook for 5 minutes, stirring often. Stir in sundried tomatoes and parmesan cheese.
3. Return chicken to skillet and spoon sauce all over the chicken breasts. Bake until chicken is cooked through -- about 15-18 minutes. Garnish with basil and grated parmesan cheese, if so desired.

Notes

Recipe adapted from Delish.com