CHICKEN BREAST WITH SUN DRIED TOMATO CREAM SAUCE WITH FRESH BASIL

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 2 servings

2 chicken breasts, boneless

5 tablespoons extra virgin olive oil

Kosher salt

Black pepper

2 cloves fresh garlic, chopped

12 sundried tomatoes, chopped

¾ cup heavy cream

¼ cup freshly grated parmesan cheese

¾ cup tomato sauce

½ cup fresh basil

**Directions:**

* Take 2 chicken breasts, slice thin, and pound out with a meat mallet – set aside
* Place skillet on medium-high heat
* Add 3 tablespoons olive oil
* When oil is hot, add chicken breasts to the pan and season with salt and pepper – do not overcrowd the pan, you can do this in batches
* Sear on both sies, approximately 2 minutes per side
* Place in a preheated 325 degrees F oven until the chicken reaches 165 degrees F, just a few minutes
* Set aside
* To make the sauce: add 2 tablespoons olive oil and chopped garlic to a skillet over medium-high heat until the garlic is golden, not burned
* Add sundried tomatoes, heavy cream, tomato sauce, and freshly grated parmesan cheese
* Reduce for about 4 minutes until sauce thickens
* Spoon sauce over chicken breast, pasta or ravioli