
Marry Me Chicken

3 large chicken breasts
(boneless and skinless, sliced
lengthwise into thin cutlets)

1/2 teaspoon salt

1/4 teaspoon ground black
pepper

6 tablespoons all-purpose
flour

2 tablespoons olive oil

2 tablespoons unsalted butter

3 cloves garlic (minced)

1 cup chicken stock

1 cup heavy cream ((double
cream in the UK))

1/2 cup parmesan cheese
(grated)

1 teaspoon chili flakes

1/4 teaspoon oregano

1/4 teaspoon thyme

1/3 cup sundried tomatoes
(chopped)

1 tablespoon fresh basil
leaves

❶ Season chicken with salt and pepper, then dredge in flour and shake off any excess.

❷ In a large skillet, heat olive oil and melt the butter on medium heat. Swirl pan to coat with oil and butter evenly.

❸ Brown the chicken (do not overcrowd and work in batches if needed) for 4-5 minutes on each side or until golden brown and cooked through. Transfer onto a plate, cover, and set aside.

❹ Saute the garlic for a minute or until it's fragrant. Add the chicken stock, and deglaze the pan scraping any bits stuck to the bottom of the pan with a wooden spoon.

❺ Adjust the heat to medium-low, and add the heavy cream and the parmesan cheese to the skillet. Allow the sauce to simmer for a couple of minutes, then season with chili flakes, thyme, and oregano.

❻ Season with salt and pepper to your taste, add the sundried tomatoes then put the chicken back in the sauce and let the sauce simmer and thicken for a few more minutes.

❼ Garnish with chopped fresh basil leaves and serve warm over pasta or rice.