

Marry Me Chicken (Nora Nicholson)



Why The Name?

It's a funny name but that said if you make this for anyone they'll instantly fall in love with your cooking. So let's get cooking shall we!

Ingredients

- 3 Lg. Chicken Breast ~ filet in half
- Flour to Dredge, Salt & Pepper to taste
- 2 Tbsp. Olive Oil & Butter
- 2 - 3 Fresh Cloves of Garlic
- ¾ C. Chicken (or Vegetable) Stock
- ½ C. Heavy Cream (@ Room Temp.)
- ⅓ C. Fresh Parmesan Cheese (@ Room Temp)
- ½ Tsp. Chili Flakes,
- 1 Tsp. Dried Oregano
- ½ - 1 C. Sundried Tomatoes
- Fresh Basil Leaves for Garnish

Preparation

1. Combine the flour, salt & pepper and dredge the chicken in it in separate pieces, lightly shaking off any excess. Lay coated chicken on a plate in single layer
2. In a heavy bottomed pan on medium heat, heat the oil and melt the butter.
3. Brown the chicken on both sides until golden brown, transfer to a warm plate and set aside.
4. Saute the garlic for a minute or until it's fragrant. Add the chicken stock, and deglaze the pan, scraping any bits stuck on the bottom of the pan with a wooden spoon.
5. Add the heavy cream and parmesan cheese to the skillet. Allow the sauce to simmer for a couple of minutes, then season with chili flakes and oregano.
6. Season with salt and pepper to your taste, add the sundried tomatoes then put chicken back in the skillet and let simmer and thicken for a few more minutes.
7. Garnish with chopped fresh basil leaves and serve over warm pasta or rice.