

Valentine's *Signature* Recipe

Ingredients

1 tbsp.	Extra-virgin olive oil
6 pieces	Chicken breast , French-cut
	Kosher salt
	Ground black pepper
2 cloves	Garlic, minced
1 tbsp.	Fresh thyme leaves
1 tsp.	Crushed red pepper flakes
¾ cup	Chicken broth, low-sodium
½ cup	Heavy cream
½ cup	Sun-dried tomatoes, chopped

Sicilian Chicken

Directions

1. Heat oven to 375°. In a large oven-safe skillet over medium-high heat, heat oil. Season chicken generously with salt and pepper and sear, skin-side down, until golden, 4 to 5 minutes per side. Transfer chicken to a plate and pour off half the fat from skillet.
2. Return skillet to medium heat and add garlic, thyme, and red pepper flakes. Cook until fragrant, 1 minute, then stir in broth, heavy cream, sun-dried tomatoes, and Parmesan and season with more salt. Bring to a simmer, then return chicken to skillet, skin-side up.
3. Transfer skillet to oven and bake until chicken is cooked through (and juices run clear when chicken is pierced with a knife), 17 to 20 minutes.
4. Garnish with basil and serve.

