



CREAMY CHICKEN WITH BASIL AND CHERRY TOMATOES

4 chicken breasts cut in half lengthwise (about ½ inch thick)

1 Tbsp. **Sunset Seasoned Salt**

2-3 Tbsp. **Meyer Lemon Infused Olive Oil**

1 Tbsp. butter

1 cup heavy cream

½ cup white wine

1 Tbsp. **Garlic Pepper with a Twist of Lemon**

1 Tbsp. **Mediterranean Greek Seasoning Blend**

Juice of half a lemon

Salt & pepper to taste

1/3 cup freshly grated Asiago Cheese

10 cherry tomatoes halved

8 basil leaves, coarsely chopped

Linguine

Cut chicken breast in half and season with **Sunset Seasoned Salt**. You can cut the pieces smaller to fit in your skillet. In a large skillet, heat oil and butter over medium-high heat. Add chicken to the pan and saute to a light golden colour, 3- 4 minutes each side. Add cream, wine, lemon juice and seasonings to the pan, stirring to scrape up all of the browned bits. Simmer on low for 25 - 30 minutes, adding more liquid if you wish. If you do not want to use wine, you can substitute it with chicken stock or milk. Add cheese, tomatoes and basil. Continue to simmer for 10 minutes. While chicken is simmering, cook linguine or your favourite pasta. Warm your serving dish and plates; place linguine in the serving dish and top with chicken and sauce.



- **Meyer Lemon Infused Olive Oil**
- **Garlic Pepper with a Twist of Lemon**

- **Mediterranean Greek Seasoning Blend**
- **Sunset Seasoned Salt**