



CREAMY CHICKEN PASTA DISH

4 boneless, skinless chicken breasts,
cut in half length-wise (you want your
chicken pieces about ½" thick)

1 Tbsp. **Sunset Seasoned Salt**

2-3 Tbsp. **Fresh Harvest Garlic Olive Oil**

1 Tbsp. butter

1 cup heavy cream

½ cup white wine

2 tsp. **Onion, Garlic & Herb Seasoning**

2 Tbsp. fresh squeezed lemon juice

1 packet **Creamy Tomato, Basil &
Garlic Dip Mix**

10 cherry tomatoes, halved

8 basil leaves, coarsely chopped

Linguine pasta

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 sauté to a light golden colour, 3-4 minutes each side. Add cream, wine, lemon juice, **Creamy Tomato, Basil & Garlic Dip Mix** 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 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. Serve chicken and sauce over pasta.



- **Sunset Seasoned Salt**
- **Fresh Harvest Garlic Olive Oil**

- **Onion, Garlic & Herb Seasoning**
- **Creamy Tomato, Basil & Garlic Dip Mix**