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MARRY ME CHICKEN

3 chicken breasts, cut in half horizontally to end up with 6 pieces

½ cup of flour

2 Tbsp. **Nonna's Rustic Tomato Sauce Seasoning**, divided

Salt & pepper

3 Tbsp. butter

2 Tbsp. oil

1 cup chicken stock

2 Tbsp. tomato paste

1 cup heavy cream

½ cup freshly grated Parmesan

¾ jar sundried tomatoes, drained

Basil for garnish

Place flour in a shallow dish along with 1 tablespoon Nona's Rustic Tomato Sauce Seasoning, salt and pepper. Mix until combined. Dredge chicken pieces in flour. Heat a large skillet over medium-high heat. Add butter and oil to the pan. Transfer chicken to the pan and cook for 4-5 minutes per side. Transfer chicken to a clean plate. In the same skillet, add the chicken stock to deglaze the pan; add tomato paste, remaining Nonna's Rustic Tomato Sauce Seasoning, cream, parmesan and sundried tomatoes. Simmer for 5 minutes; add the chicken and cook for 5 minutes more. Check for doneness (internal temperature of 165°F).



• **Nonna's Rustic Tomato Sauce Seasoning**