

## Basil Chicken with Tomatoes and Garlic

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- 8 chicken breasts, boneless with skin
- salt and pepper, to taste
- 3 tablespoons Food Club olive oil
- 1 tablespoon Food Club butter
- 1 can (28 oz) Food Club diced tomatoes
- 1 can (14 oz) Food Club whole tomatoes
- 2 tablespoons (heaping) Food Club tomato paste
- Fresh Herbs: Basil, Parsley, Sage, Rosemary
- 8 cloves garlic
- 1/2 cup dry white wine

Preheat oven to 400° F. Salt and pepper chicken breasts. Heat ovenproof skillet or dutch oven over medium-high heat. Add olive oil and butter. When oil/butter is hot, add chicken to the pan. Using tongs, brown on all sides (about 2 minutes). Remove chicken from pan. To the pan, add the wine, scraping the bottom of the pan to loosen any bits. Cook for 1 minute. Add tomatoes with the juice and the tomato paste. Add salt and pepper to taste, stirring to combine. Bring sauce to a boil, then turn off heat. Add plenty of fresh herbs, 8 cloves of peeled (but whole) garlic, and the chicken. Put lid on pot and cook in the preheated oven for 1 hour.

Remove lid and check sauce. If it's overly thin, remove the chicken from the pot and boil the sauce on the stovetop for 5 to 10 minutes. Check seasonings and adjust as needed. Serve chicken and sauce over rice, risotto, mashed potatoes, or cooked noodles.