



Chicken in Creamy Parmesan

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 tablespoon oil
- 4 skinless and boneless chicken breasts sliced
- 2 cloves garlic, chopped
- 1/4 teaspoon red pepper flakes
- 1/4 cup dry white wine (or chicken broth)
- 3/4 cup chicken broth
- 1/2 cup heavy/whipping cream
- 1/4 cup oil packed sundried tomatoes, chopped
- 1/4 cup parmesan, shredded
- salt and pepper to taste
- 1/4 cup basil pesto

directions

- Heat the oil in a pan over medium-high heat, add the chicken and cook until lightly golden brown on both sides and cooked through. Remove from pan.
- Add the garlic and red pepper flakes and saute until fragrant, about a minute.
- Add the wine and deglaze the pan.
- Add the broth, cream, sundried tomatoes and parmesan, bring to a boil, reduce the heat and simmer until the sauce thickens a bit, about 3-5 minutes.
- Mix in the chicken along with any juices, season with salt and pepper to taste, remove from heat and mix in the pesto.

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