

## Chicken Pomodoro

- 4 boneless, skinless chicken breasts, pounded to a consistent thickness
- Salt and pepper
- Olive oil
- 1 onion, chopped small
- 4 garlic cloves, minced
- 1 ½ teaspoon dried oregano
- ¼ teaspoon red pepper flakes, or more if you want more of a kick
- 1 (14.5 ounce) can diced tomatoes, with juice; or 4-6 plum tomatoes, diced small
- ½ cup chicken broth (only use if using fresh tomatoes)
- ½ cup heavy cream
- ¼ cup julienned fresh basil

Season the chicken breasts with salt and pepper.

Heat olive oil in a large skillet over medium high heat and brown the chicken breasts on both sides, about 3 minutes, then transfer to a plate. The chicken will not be cooked through yet.

Add a little more olive oil to the skillet, if needed, and add the onion. Cook about 5 minutes, or till translucent and becoming soft. Add garlic, oregano, and red pepper flakes and cook until fragrant, about 30 seconds. Stir in tomatoes with juice, or the fresh tomatoes with the chicken broth. Put the chicken back in the pan and put a lid on it. Allow to cook about 10 minutes more, or until chicken is cooked through.

Pour the cream over and shake the pan to combine. Allow the cream to warm, then transfer the chicken to a platter. If the sauce is too watery, cook it about 5 minutes more without the lid so that it thickens.

Pour the sauce over the chicken and top it with the julienned basil.

Serve with rice, angel hair pasta, or polenta.

Bon Appétit!