

CREAMY SKILLET CHICKEN CACCIATORE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

4 boneless, skinless chicken breasts
1 teaspoon Italian seasoning
Salt and pepper
2 tablespoons olive oil, divided
2 cloves garlic, minced
½ red bell pepper
½ yellow pepper
8 ounces mushrooms, sliced
15 ounces crushed tomatoes
¼ cup heavy cream
½ cup chicken broth
1 tablespoon Italian seasoning
½ cup fresh basil, chopped
Salt and pepper to taste
Freshly grated parmesan cheese for garnish

Directions:

- Season the chicken with Italian seasoning, salt, and pepper
- In a large skillet, add 1 tablespoon olive oil and heat to medium high
- Cook the chicken about 3 minutes on each side or until a thermometer reads 165 degrees F and brown on each side
- Put the chicken on a plate and set aside
- Add one tablespoon olive oil to the skillet and add the garlic, bell peppers, and mushrooms
- Sauté until tender
- Add the crushed tomatoes, heavy cream, chicken broth, Italian seasoning, and salt and pepper to taste
- Let simmer until thickened
- Add the chicken back to the skillet until heated through
- Serve over hot pasta and garnish with fresh chopped basil parmesan cheese if desired