



Chicken cutlet with tomato sauce

Ingredients

- 1 pound chicken cutlets
- ¼ teaspoon salt, divided
- ¼ teaspoon ground black pepper, divided
- ½ cup oil-packed sun-dried tomatoes, slivered
- 1 tablespoon oil from the sun-dried tomato jar
- ½ cup finely chopped shallots
- ½ cup dry white wine
- ½ cup heavy cream
- 2 tablespoons chopped fresh parsley

Instructions

Step 1: Cook the Chicken

Season the chicken cutlets with ⅛ teaspoon each of salt and pepper.

Heat 1 tablespoon of the sun-dried tomato oil in a large skillet over medium heat.

Add the chicken and cook, flipping once, until browned and cooked through—about 6 minutes total, or until a thermometer reads 165°F.

Transfer the chicken to a plate and set aside.

Step 2: Make the Sauce

Add the sun-dried tomatoes and shallots to the skillet. Sauté for about 1 minute.

Increase heat to high, pour in the white wine, and scrape up any browned bits from the pan. Let the wine reduce for about 2 minutes until mostly evaporated.

Reduce heat to medium. Stir in the cream, remaining ⅛ teaspoon each of salt and pepper, and any juices that have accumulated from the chicken.

Step 3: Finish and Serve

Simmer the sauce for 2 minutes, then return the chicken to the skillet, turning it to coat in the sauce.

Serve warm, topped with the creamy tomato sauce and a sprinkle of chopped parsley.