

Marry Me Chicken

Ingredients

Serves 4.

4 chicken breasts
1 onion, finely sliced
3 tablespoons Community Co olive oil
2 cloves garlic, finely chopped
1 teaspoon dried Italian herbs
1 teaspoon crushed chilli flakes
1 teaspoon salt and pepper
½ teaspoon onion powder
1 cup chicken stock
1 cup Bulla cooking cream.
150g chopped semi sun-dried tomatoes with basil
⅓ cup freshly grated Community Co Parmesan
60g Baby Spinach
Freshly torn Tucker Fresh Selections basil, for serving

200g Community Co. fettuccine
Community Co. Pane Di Casa

Method

1. Preheat oven to 180C.
2. Cook pasta according to packet in boiling salted water.
3. Season chicken with salt, pepper, chilli flakes, italian herbs and onion powder.
4. In an oven proof skillet/frypan heat olive oil and cook chicken, 3 to 4 minutes each side. Remove partly cooked chicken from pan.
5. Saute onions and garlic for 3 minutes over medium heat. Add stock and cream, stir to combine. Add in tomatoes, parmesan and spinach. Stir and bring to a slow simmer.
6. Return chicken to pan and bake for 10-15 minutes or until chicken is cooked through.
7. Serve with cooked fettuccine and fresh crusty bread to dip in that delicious sauce.

Cook time may vary slightly depending on size of the chicken breasts.

