

MARRY ME CHICKEN

3 TBSP. EXTRA-VIRGIN OLIVE OIL, DIVIDED

4 (8-OZ.) BONELESS, SKINLESS CHICKEN BREASTS

KOSHER SALT

FRESHLY GROUND BLACK PEPPER

2 CLOVES GARLIC, FINELY CHOPPED

1 TBSP. FRESH THYME LEAVES

1 TSP. CRUSHED RED PEPPER FLAKES

3/4 C. CHICKEN BROTH

1/2 C. CHOPPED SUN-DRIED TOMATOES

1/2 C. HEAVY CREAM

1/4 C. FINELY GRATED PARMESAN

TORN FRESH BASIL, FOR SERVING

Preheat oven to 375°. In a large ovenproof skillet over medium-high heat, heat 1 TBSP OIL. Generously season chicken with salt and black pepper and cook, turning halfway through, until golden brown, about 5 minutes per side. Transfer chicken to a plate.

In same skillet over medium heat, heat remaining 2 tablespoons oil. Stir in garlic, thyme, and red pepper flakes. Cook, stirring, until fragrant, about 1 minute. Stir in broth, tomatoes, cream, and Parmesan, season with salt. Bring to a simmer, then return chicken and any accumulated juices to skillet.

Transfer skillet to oven. Bake chicken until cooked through and juices run clear when chicken is pierced with a knife, 10 to 12 minutes. Arrange chicken on a platter. Spoon sauce over. Top with basil.