

CHICKEN CUTLETS WITH SUN-DRIED TOMATO CREAM SAUCE

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

1 pound chicken cutlets
1/2 cup dry white wine
1/2 cup heavy cream
1/2 cup shallots (chopped)
1/2 cups slivered oil-packed sun-dried tomatoes
2 tablespoons fresh parsley (chopped)
1 tablespoon oil (taken from the sun-dried tomatoes)
1/4 teaspoon salt (divided)
1/4 teaspoon ground pepper (divided)



INSTRUCTIONS

Start by sprinkling the chicken with 1/8 teaspoon of both salt and pepper. Heat your sun-dried tomato oil in a large skillet over medium heat. Add your chicken and cook for 6 minutes or until browned and an instant-read thermometer reads 165 degrees. Transfer the chicken to a plate. Add the sun-dried tomatoes and shallots to the pan. Cook, stirring for 1 minute. Increase the heat to high and add your wine. Cook for 2 minutes, scraping up any brown bits, until the liquid has mostly evaporated. Reduce the heat to medium and stir in your cream, any accumulated juices from the chicken and the remaining 1/8 teaspoon of both salt and pepper; simmer for 2 minutes. Return the chicken to the pan and coat both sides with the sauce. Serve the chicken topped with the sauce, parsley, and enjoy!