

Creamy Orange-Basil Balsamic Chicken

Serves 4

Ingredients:

- 4 Boneless Skinless Chicken Breasts (6 ounces each)
- 3 tablespoons all-purpose flour
- ½ teaspoon salt
- Pinch of fresh black pepper
- ¼ teaspoon garlic powder
- 2 tablespoons Basil extra virgin olive oil
- 2 tablespoons butter
- 1 cup chicken broth
- 1 cup heavy whipping cream
- 4 teaspoons Orange-Vanilla balsamic vinegar
- 1 teaspoon freshly chopped basil
- 1 teaspoon freshly chopped thyme
- 1 teaspoon freshly chopped rosemary

Instructions:

1. Pound chicken to about ¼ inch thick.
2. Add flour, salt, pepper and garlic powder to a large resealable bag. Add chicken and toss to coat. Alternatively, you can add flour, salt, pepper and garlic powder to a shallow bowl and dredge chicken.
3. In a large skillet heat butter and oil until butter is melted over medium-high heat.
4. Add chicken and cook about 5 minutes per side.
5. Remove chicken and set aside.
6. Add chicken broth to skillet to deglaze pan.
7. Stir in heavy cream, balsamic vinegar and herbs and bring to a low boil.
8. Add chicken back to skillet and turn to coat. Cook for another 5 minutes.
9. Reduce heat to a simmer and cook for another 5 minutes until sauce thickens slightly. Note, sauce will thicken upon standing.
10. Place chicken on serving platter. Pour sauce over chicken and serve.