

## Ingredients

### *For the chicken:*

- 2 boneless, skinless chicken breasts, butterflied and halved (4 halves total)
- Salt and pepper
- 3/4 cup flour

### *For the sauce:*

- 2 Tbsp. unsalted butter, softened
- 1 clove garlic, minced
- 1 1/2 tsp. fresh oregano, minced
- 1/2 tsp. sweet paprika
- Salt and pepper
- 2 tsp. olive oil
- 2 cups cherry or grape tomatoes
- 1/3 cup dry white wine or chicken broth
- 1 Tbsp. minced fresh parsley

## Directions

1. Season both sides of the chicken breasts with salt and pepper. Lightly dredge both sides of the chicken in the flour, shaking off the excess. Set aside.
2. In a small bowl, combine the butter, garlic, oregano, and paprika. Season with salt and pepper.
3. In a large skillet over medium-high heat, melt 1 tablespoon of the oregano butter with the olive oil. Place the chicken breast halves in the skillet and cook until golden brown on each side and cooked through, about 3-4 minutes per side. Transfer to a plate, cover loosely with foil, and set aside.
4. Add the tomatoes to the skillet. Cook, stirring occasionally, until the tomatoes begin to char and burst, about 5 minutes. Add the remaining butter to the pan. Crush the tomatoes slightly to release their juices and continue stirring until the butter is melted. Add the wine or broth to the pan, scraping the bottom to loosen the browned bits and cook for about a minute more.
5. Slice the chicken, transfer to serving plates, and top with the pan sauce. Sprinkle with parsley and serve.

Source: [Annie's Eats](#), originally from [Bon Appetit](#), July 2011

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