

Chicken Breasts with Tomato-Herb Pan Sauce

Adapted from [Bon Appetit - July 2011](#)

Printable Recipe

Ingredients:

2 tablespoon unsalted butter, room temperature
2 to 3 garlic cloves, minced
1 ½ teaspoon fresh oregano
½ teaspoon sweet paprika
2 chicken breasts, skinless and boneless
2 cups cherry tomatoes
1 tablespoon fresh Italian parsley, chopped finely

Preparation:

In a small bowl, combine the butter, garlic, oregano and paprika together until combined. Season compound butter with salt and pepper.

In a large skillet with the 1 tablespoon of the compound butter over medium heat. Season chicken with salt and pepper. Add chicken to skillet, cover and cook until no longer pink in center, about 5 minutes per side. Spoon compound butter over the chicken as it cooks. When chicken is fully cooked, transfer to a plate. Cover with a tented piece of aluminum foil to keep it warm.

Increase the heat to high on the skillet and add the tomatoes and cook, stirring occasionally until they slightly burst and char, about 5 minutes. Using the back of the wooden spoon, softly crush the tomatoes to release juices. Add the rest of the compound butter to the skillet and taste for seasonings. Season with salt and pepper.

Serve chicken breasts with a heavy spoonful of the tomato sauce over chicken. Garnish with chopped parsley.

Printed from [Mrs.Regueiro's Plate](#)