MAKES
4

TOTAL TIME
25 MINS

COOK TIME
20 MINS

ONE-POT ITALIAN CHICKEN

INGREDIENTS

- 1 tbsp olive oil
- 20g Devondale Unsalted Butter
- 4 small Coles RSPCA Approved Chicken Breasts Fillets
- 2 garlic cloves, finely chopped
- 80g (1/2 cup) sun-dried tomatoes, sliced
- 80ml (1/3 cup) white wine
- 250ml (1 cup) thickened cream
- 125ml (1/2 cup) Massel chicken style liquid stock
- 60g pkt baby spinach
- 1 cup fresh basil leaves, torn
- Crusty bread, to serve

METHOD

1. Heat the oil and butter in a large non-stick frying pan over high heat until butter is foamy. Season the chicken and add to the pan. Reduce heat to medium-high. Cook the chicken for 5 minutes each side to until just cooked through. Transfer to a plate. Cover with foil to keep warm.
2. Place the garlic in the pan. Cook, stirring, for 1 minute or until aromatic. Add the tomatoes and stir to coat. Add the wine and cook for 1 minute or until reduced. Add the cream and stock. Return the chicken to the pan and simmer for 5 minutes or until liquid is reduced. Stir through the spinach until wilted. Season and sprinkle with the basil leaves. Serve with crusty bread.

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