

## MORTON & BASSETT SPICES®

# Marry Me Chicken



- 2 tablespoons olive oil
- 4 chicken breasts
- ½ cup chicken broth
- 1 chicken bouillon cube
- ½ teaspoon Morton & Bassett Granulated Garlic with Parsley
- ½ teaspoon Morton & Bassett Chives
- ½ teaspoon Morton & Bassett Italian Herb Blend
- ½ teaspoon Morton & Bassett Red Chili Flakes
- ½ teaspoon Morton & Bassett Basil
- ½ cup sun dried tomatoes, chopped
- ½ cup heavy cream
- ½ cup heavy whipping cream
- ½ cup shredded Parmesan cheese
- Salt, to taste

Clean and pat dry your chicken. In a Dutch oven or large pot, pour in olive oil and add chicken. Cook over medium heat, about 5 minutes, until the chicken is golden brown. Set cooked chicken aside. In the same Dutch oven, add chicken broth, chicken bouillon, sun dried tomatoes, and Parmesan cheese. Add M&B Granulated Garlic with Parsley, M&B Italian Herb Blend, M&B Chives, M&B Red Chili Flakes, M&B Basil, salt, sun dried tomatoes, heavy whipping cream, and Parmesan cheese. Add chicken breast back into the Dutch oven and cook over medium heat for 20 minutes, until the chicken's internal temperature is 165°F. Top with additional Parmesan cheese and basil.

Servings: 4 | Time: 30 minutes



[mortonbassett.com](http://mortonbassett.com)

