

# Pollo con Pomodoro

## Salsa di Burro

### Chicken with Tomato Butter Sauce



Yield: Serves 4-6

### Ingredients:

- 4 Boneless/Skinless Chicken Breasts (apx 2 lbs)
- 4 oz Per Person Fresh Or Dried Pasta (can use spaghetti, linguine, fettuccini, bucatini, etc.)
- 4 Shallots - cut in half
- 4 cloves Fresh Garlic - minced
- 1 28oz Can Whole Peeled Tomatoes and their liquid - diced
- ½ Cup (packed) Fresh Basil - chiffonade (cut into fine 'ribbons')
- 5 Tbs Butter
- 4 Tbs Extra Virgin Olive Oil - divided
- Kosher Salt to taste
- Fresh Ground Black Pepper to taste

#### -OPTIONAL-

- ¼ tsp Red Pepper Flakes

#### -GARNISH-

- Grated Parmigiano-Reggiano

### Preparation:

- 1) Wash and thoroughly dry chicken breasts - Season each side with salt and pepper and set aside
- 2) Place a large skillet over medium high heat - Heat 2 Tbs of the olive oil over medium heat until shimmering - Place the chicken in the skillet leaving space around each breast (DO NOT crowd the pan - cook in batches if necessary) - Allow to cook until golden brown (apx 4-5 minutes) - Flip and repeat making sure chicken is cooked through - Remove from pan and set aside (keep chicken warm by loosely wrapping in foil and placing in a warm oven until needed)
- 3) Drain the tomatoes (RESERVE THE LIQUID) and dice them up - Set aside
- 4) Once all of the chicken has been cooked, remove the skillet from the heat and add the remaining 2 Tbs of olive oil along with the shallots and garlic - Sauté for 2 minutes OFF THE HEAT (the point of this is to cool the oil a bit so that the tomatoes will not splatter as much when added later) - Add red pepper flakes (if using) and sauté for an additional minute
- 5) Add the tomatoes and the reserved liquid to the skillet and return to the heat - Bring to a simmer
- 6) Allow mixture to simmer (stirring occasionally) until most of the liquid has been reduced (apx 30-40 minutes) - Mixture should be thick and 'just wet' (think marinara sauce)
- 7) While your sauce is reducing, cook pasta according to manufacturer's directions
- 8) Once the sauce has reduced, using a fork smash up any large pieces of tomato until relatively smooth (again, think marinara sauce) - Add the butter to the tomato mixture and stir until fully melted and combined
- 9) Add the chicken back to the skillet and spoon the sauce over the top - Allow to cook for 1-2 minutes just to heat the chicken through - Remove from sauce and set aside
- 10) Add the cooked and drained pasta to the skillet along with 2 Tbs of the pasta water and toss to combine - Remove from heat and stir in the chopped basil (leave a little aside for garnish)
- 11) Serve hot with 1-2 chicken breasts (half a breast for smaller ones/appetites) over each serving of pasta garnished as desired - Serve with steamed or sautéed vegetables of choice and Italian bread (plain or garlic)