



Chicken Thighs with Tomato Sauce, Basil, and Olives

“This easy meal is great because it is cooked in one pot, for easy clean-up. Serve with a side of couscous, rice or quinoa for a healthy weeknight meal!”

Ingredients

6 boneless chicken thighs
3 tablespoons olive oil
2 cloves garlic, chopped
4 oz chicken stock
12 oz marinara sauce
6 oz of cream or milk
1 cup of torn basil leaves
1 cup of kalamata olives (pitted)
Kosher Salt and Freshly Ground Pepper

Directions

1. Add olive oil and garlic to pan and sauté until garlic is browned
2. Season chicken with salt and pepper
3. Add chicken to pan and brown on both sides (about 4 min per side)
4. Remove chicken from pan and set aside
5. Pour chicken stock in pan and turn heat to high to deglaze (scrape pan with wooden spoon)
6. After about one minute, add in marinara sauce, cream, basil, and olives
7. Season with salt and pepper to taste
8. Reduce heat to medium and return chicken to pan.
9. Cover and let simmer for about 5 minutes or until chicken is cooked through

Recipe by *Family Day* Chef Melissa Buchbinder: thepinkaproncatering.blogspot.com

