

## Chicken, Cheese and Tomato

A serving of cheesy chicken and fresh tomatoes.

### **Serving Size - Serves 4**

### **Ingredients**

- 2 Tablespoons of olive oil
- 1 lb of boneless chicken
- 3 cloves of minced garlic
- ½ of dried Italian seasoning or basil or thyme
- 1 can of tomatoes
- ¼ teaspoon of salt
- ½ cup of shredded cheese
- Black pepper to taste

#### Instructions

- Prepare your ingredients: put the chicken into a heavy plastic bag and hit until it reaches an even thickness of about ½ inch. Mince the garlic, dice the tomatoes or drain the can they came in.
- 2. In a large pan, heat the oil over MEDIUM-HIGH heat until it sizzles.
- 3. Cook the chicken until lightly brown (2-3 mins per side). Set aside.
- 4. Add 1 Tablespoon of oil to the pan and reduce the heat to LOW.
- 5. Add the garlic and dried herbs, heat for 30 seconds.
- 6. Stir in the tomatoes with oil and herbs for 5 minutes. Season with salt and pepper.
- 7. Cut the chicken across to make big, thin (1/2 inch) slices.
- 8. Return chicken to pan and coat with the tomato sauce. Top with ½ cup shredded cheese. Serve when cheese melts.



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