

## **CHICKEN WITH BASIL CREAM SAUCE**

**SOURCE: QUICK COOKING MAY/JUNE 2002**

### **INGREDIENTS:**

1/4 C milk	1/4 C dry bread crumbs
4 boneless skinless chicken breasts	3 TBS butter or margarine
1 TBS olive oil	1/2 C chicken broth
1 C heavy whipping cream	1 Jar (4 oz) diced pimientos, drained
1/2 C grated Parmesan	1/4 C minced fresh basil
1/8 tsp pepper	1 tsp cornstarch

### **DIRECTIONS:**

Preheat oven to 350° F. Place milk & bread crumbs in separate shallow bowls - dip chicken in milk, then coat with breadcrumbs. In skillet over medium heat, brown chicken on both sides in butter & olive oil - remove & place in preheated oven to keep warm.

Add broth to skillet - bring to boil over medium heat & stir to loosen browned bits from pan bottom. Stir in whipping cream & pimiento - boil & stir for 1 minute. Reduce heat - stir in Parmesan, basil & pepper - cook till heated through. Mix cornstarch with extra chicken broth & stir into skillet if needed to thicken sauce. Pour over chicken.

Serves: 4