

## **Cookie Rookie: Skillet Basil Cream Chicken**

¼ cup Milk

¼ cup Dry bread crumbs

1 pound Boneless skinless chicken breast; 4 halves

3 tablespoons Butter

½ cup Chicken broth

1 cup Heavy cream

1 can (4 oz) Pimentos

1 cup diced tomatoes, or 1 can diced tomatoes

¼ cup Basil; fresh, minced (You can also add dry basil)

½ cup Parmesan; grated

2 tablespoons boursin cheese

⅛ teaspoon Pepper

1. Heat skillet over medium high heat
2. Place milk and bread crumbs in separate shallow bowls
3. Dip chicken in milk, and then coat with crumbs
4. Add chicken to skillet with ½ of the butter for about 5 min
5. Add remaining butter flip chicken and cook another 5-8 min or until chicken is cooked
6. Remove and set aside
7. Add broth to skillet bring to boil over medium heat

8. Stir in cream, pimientos, and tomatoes; boil and stir for 1 min
9. Reduce heat, add parmesan cheese, boursin cheese, basil and pepper; cook and stir until heated through
10. Add the chicken back into the sauce
11. Serve chicken as is, covered in sauce, or with rice or pasta