

Tomato Basil Chicken Breasts
By Christian Reynoso
The New York Times/NYT Cooking

Total Time: 30 minutes
Prep Time: 10 minutes
Cook Time: 20 minutes

Yield: 2 servings

Ingredients

2 small boneless skinless chicken breasts (about $\frac{3}{4}$ pound) or 1 large chicken breast, halved horizontally
Salt and pepper
 $\frac{1}{4}$ cup all-purpose flour
3 tablespoons unsalted butter, divided
1 tablespoon olive oil
2 tablespoons diced shallots (about 1 medium shallot)
12 ounces assorted tomatoes, small ones halved and medium and large cut in wedges
1 tablespoon capers in brine, drained
 $\frac{1}{2}$ teaspoon red wine vinegar
Plenty of basil leaves (large leaves torn), for serving

Preparation

1. Season the chicken breasts all over with salt and pepper. Add the flour to a shallow bowl or plate. Dredge the chicken by placing it in the flour, then turning to coat all sides evenly.
2. Heat 2 tablespoons of butter and the olive oil in a medium skillet over medium. When the mixture is bubbling, shake off any excess flour from the chicken and add to the skillet. Cook, undisturbed, until golden brown, about 4 minutes. Flip the pieces over and continue cooking until cooked through, about 4 more. Transfer the chicken to two serving plates.
3. Add the shallots to the pan and cook, stirring, until softened and lightly caramelized, about 2 minutes. Stir in the tomatoes and $\frac{1}{3}$ cup water (this helps create more sauce and helps the tomatoes cook more quickly). Simmer until the sauce is reduced by about half, about 3 minutes.
4. Stir in the capers, the remaining 1 tablespoon butter and the vinegar. Turn off the heat and season with salt.
5. To serve, top the chicken with the basil leaves and the tomato sauce and season with black pepper.