

Chicken alla Naples



PREPARATION TIME
20 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
spaghetti



If fresh tomatoes are high-priced and of poor quality, you can economize by using canned whole tomatoes. For double savings, just drain and use the juice as called for in this recipe.

SHOPPING LIST

- chicken • tomatoes
- tomato juice • fresh basil
- Parmesan cheese

ON HAND

- flour • butter • olive oil
- garlic

INGREDIENTS

- 1/2 cup all-purpose flour
- 6 skinless, boneless chicken breasts (4 ounces each)
- 1 tablespoon butter or margarine
- 2 tablespoons olive oil
- 1 cup chopped tomatoes
- 1/2 cup tomato juice or red wine
- 1 clove garlic, minced
- 2 tablespoons chopped fresh basil or 2 teaspoons dried basil
- 1/4 cup grated Parmesan cheese

SERVES **6**

COOKIN'
Express

- Chicken breasts will cook more quickly and evenly if you remove the tenderloin strip before pounding.

Make Ahead

You can prepare the chicken through step 1 up to 4 hours ahead. Wrap in waxed paper and refrigerate until ready to use.

1 Preheat oven to 350°F. Place flour in a shallow dish. Pound each chicken breast on waxed paper to 1/4-inch thickness. Coat with flour.



2 Melt butter with olive oil in a large skillet over medium-high heat. Add chicken; cook until lightly browned on both sides, about 5 minutes. Drain on a paper towel-lined plate.

3 Combine tomatoes, tomato juice, garlic and basil in a medium baking dish. Add chicken to baking dish; spoon tomato mixture over chicken.



4 Bake chicken for 15 minutes. Sprinkle with Parmesan. Bake until chicken is cooked through, about 10 minutes longer.

♦ VARIATION

For a springtime flavor, add 9 ounces of artichoke hearts, halved, in step 3.