

# Basil Chicken with Tomato & Garlic Sauce



SHWL191110X

**Food in a  
minute**

Another great recipe idea from

**Wattie's**

# Basil Chicken with Tomato & Garlic Sauce

**Serves: 4-6. Prep time: 15 minutes. Cook time: 20 minutes.**

4 Tbsp **Gourmet Garden Basil**  
2 tsp **Gourmet Garden Chunky Garlic**  
½ cup fresh breadcrumbs  
½ cup blanched almonds, finely chopped  
2 Tbsp olive oil  
4 chicken breasts, boneless, skinless, tenderloin removed

## Tomato & Garlic Sauce

1 small onion, finely chopped  
½ tsp **Gourmet Garden Chunky Garlic**  
½ cup dry white wine  
400g can **Wattie's Crushed and Sieved Tomatoes**  
1 Tbsp balsamic vinegar  
1 tsp sugar  
¼ cup sundried tomatoes, chopped



1. Preheat oven to 200°C. Mix together **Gourmet Garden Basil**, **Gourmet Garden Chunky Garlic**, fresh breadcrumbs, finely chopped almonds and olive oil.
2. Place the chicken breasts, skin side up on a board. Spread the herb paste over the surface of each chicken breast.
3. Place on a baking tray. Drizzle with a little olive oil. Bake for 20 minutes or until chicken is cooked through. Serve with Tomato & Garlic Sauce.

## Tomato & Garlic Sauce

4. Heat a dash of olive oil in a saucepan. Add the finely chopped onion and sauté until soft. Add **Gourmet Garden Chunky Garlic** and cook a further minute.
5. Pour in the white wine and reduce over high heat by half. Add the **Wattie's Crushed and Sieved Tomatoes**, balsamic vinegar and sugar. Continue cooking until sauce reduces by half. Stir through the chopped sundried tomatoes and season to taste.
6. Serve with potatoes or pasta and **Wattie's Frozen SteamFresh™ Vegetables** on the side.

[www.foodinaminute.co.nz](http://www.foodinaminute.co.nz)

