



Bubbie's

# HERB CHICKEN BREASTS

with Diced Tomatoes

Tender chicken breasts simmered in a savory tomato and herb sauce with garlic, onions, and Italian seasonings. This comforting one-pan meal is wonderful served over rice, pasta, mashed potatoes, or buttered noodles.



## INGREDIENTS: Serves 4

### CHICKEN

- 4 bone-in or boneless chicken breasts
- 2 tablespoons olive oil
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon paprika
- ½ teaspoon garlic powder

### TOMATO SAUCE

- 1 small onion, diced
- 4 garlic cloves, minced
- 1 can (14–15 oz) diced tomatoes
- 1 tablespoon tomato paste
- ½ cup chicken broth
- 1 teaspoon Italian seasoning
- 1 tsp. dried basil & 1 tsp. oregano
- ¼ teaspoon crushed red pepper flakes (optional)
- 1 tablespoon butter
- Fresh parsley or basil for garnish

## SERVING SUGGESTIONS



RICE  
PILAF



GARLIC  
MASHED  
POTATOES



BUTTERED  
EGG  
NOODLES



ROASTED  
GARLIC  
POTATOES



CRUSTY  
BREAD



## INSTRUCTIONS

- 1 Pat chicken breasts dry. Mix: salt, pepper, paprika, garlic powder. Rub seasoning on both sides.
- 2 Heat olive oil in a large skillet over medium-high heat. Cook chicken 4–5 minutes per side. Remove and set aside.
- 3 In the same skillet add: diced onion & garlic. Cook 2–3 minutes until softened.
- 4 Stir in: diced tomatoes, tomato paste, chicken broth, Italian seasoning, basil, oregano, red pepper flakes. Simmer 5 minutes.
- 5 Return chicken to skillet. Spoon sauce over the top.
- 6 Cover and simmer on low for 10–15 minutes. Cook until chicken reaches 165°F internally and becomes tender.
- 7 Stir butter into the sauce before serving for extra richness. Garnish with parsley or basil.



### SLOW COOKER VERSION

Sear chicken breasts first. Add all ingredients to slow cooker.  
Cook: LOW for 5–6 hours, HIGH for 3–4 hours.



PREP TIME: 15 minutes



COOK TIME: 25 minutes



TOTAL TIME: 40 minutes



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