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Book: The Oprah Magazine Cookbook

Recipe: Sauteed Chicken with Cherry Tomatoes by Chef Nina Simonds (P115)

## Ingredients:

3 Tbsp. Extra-virgin olive oil

6 boneless, skinless chicken breasts halves (about 1.5 pounds)

4 Garlic cloves, smashed & coarsely chopped

6 Shallots, peeled & coarsely chopped

2 pints cherry or grape tomatoes, rinsed & drained

1 tsp. Dried oregano

¼ cup dry white wine

Salt & freshly ground pepper

1 pound spinach angel-hair pasta, cooked according to package directions

## Steps:

1) In a 12-inch skillet, a Dutch oven, or a lidded casserole, heat oil over medium-high heat. Add half the chicken & cook until golden brown, about 6 minutes total, turning midway through cooking time. Remove with tongs & brown remaining chicken breasts. Set aside.

2) Reduce heat to medium. Add garlic & shallots, & saute until fragrant, about 15 seconds. Add cherry tomatoes, oregano, white wine, ½ tsp. Salt, & ¼ tsp. Pepper, & saute until wine reduces by a third, about 4 minutes, shaking the pan from time to time. Return chicken to pan, cover, & simmer until chicken is cooked through & no longer pink, 5-7 minutes. Adjust seasoning to taste. Server chicken over angel-hair pasta.

Makes 6 servings.