

Succulent Chicken

Originally from Angi.



Ingredients:

- 4 boneless chicken breast halves
- 1 bunch green onions
- 1/4 red bell pepper
- 1/2 cup olive oil
- 1/2 cup butter
- 1/4 tsp. dried basil
- 1/4 teaspoon dried tarragon
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 3 ounces sun-dried tomatoes
- 2 tablespoons fresh dill weed
- 1/4 cup whipping cream
- 1/4 cup sour cream

Equipment:

- Slotted spoon
- Colander
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Succulent Chicken:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Rinse chicken, pat dry, cut into thin slices	5	
	Chop green onions	1	
	Remove stem and webbing from red pepper and chop	2	
	Mince fresh dill weed (2 Tbsp.)	1	
	Add 1/2 cup olive oil and 1/2 cup butter to pan and heat	1	
	Sauté green onions and red pepper to soften	2	
	Put on pot of water and 1/4 tsp. salt for pasta and heat to boiling		5
	Remove onions and pepper to a separate bowl with a slotted spoon	2	
	Add chicken to pan and cook through	2	
	Drain oil and butter from the pan. Leave the chicken.	1	
	Add pasta to pot of boiling water and cook		8
	Stir in 1/4 tsp. basil, 1/4 tsp. tarragon, 1/4 tsp. pepper, 1/2 tsp. salt, 3 oz. sun dried tomatoes, 2 Tbsp. dill, and the sautéed onions and peppers	3	
	Add 1/4 cup cream and 1/4 cup sour cream. Mix well	2	
	Cook over low heat until heated through. Stir constantly.	3	
	Check pasta and drain when al dente		1
	Serve over pasta	1	
	Total		26