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## Chicken with Sun-dried Tomato Cream Sauce

Serves: 8

### Ingredients:

8 bone-in, skin-on chicken thighs  
Kosher salt and freshly ground black pepper, to taste  
Olive oil  
3 cloves garlic, minced  
1/4 teaspoon red pepper flakes, or more, to taste  
1 cup chicken broth  
1/2 cup heavy cream  
1/3 cup julienned sun dried tomatoes in olive oil, drained  
1/4 cup freshly grated Parmesan  
1/4 teaspoon dried thyme  
1/4 teaspoon dried oregano  
1/4 teaspoon dried basil  
1/4 cup basil leaves, chiffonade

### Directions:

Preheat oven to 400 degrees F.

Season chicken thighs with salt and pepper, to taste. Drizzle some olive oil in a large oven-proof dutch oven over medium high heat. Add 1/2 chicken, skin-side down, and sear both sides until golden brown, about 5 minutes per side; set aside. Repeat with the second batch.

Drain all of the fat and return 1tsp to the pan. Add garlic and red pepper flakes, and cook, stirring frequently, until fragrant, about 1 minute. Stir in chicken broth, heavy cream, sun dried tomatoes, Parmesan, thyme, oregano and basil. Bring to a boil; reduce heat and simmer until slightly thickened, about 3-5 minutes.

Return chicken to the pan. Place into oven and roast until completely cooked through, reaching an internal temperature of 175 degrees F, about 20 minutes.

Serve immediately, garnished with basil, if desired.

Modified from Damn Delicious <https://damndelicious.net/2014/11/22/chicken-sun-dried-tomato-cream-sauce/>