Chicken Diane



Adapted • Shared by Steve Janowicz

Ingredients

• 1.5-2 lbs boneless skinless chicken breasts (or thighs)
• 2 tbsp olive oil
• 1 small onion, diced (optional)
• 3-5 cloves garlic, minced
• 1 tsp kosher salt (plus more to taste)
• 1/2 tsp black pepper
• 1 tsp Italian seasoning (or a seasoning blend that matches the dish)
• 1 cup chicken broth (or vegetable broth)

Instructions

1. Season the main ingredient with salt, pepper, and seasoning.
2. Warm olive oil in a skillet over medium-high heat. Brown the main ingredient until nicely colored and cooked through (work in batches if needed).
3. Lower heat to medium. Add onion (if using) for 2-3 minutes, then add garlic for 30 seconds until fragrant.
4. Pour in the liquid/sauce and simmer 3-6 minutes to bring everything together.
5. Taste and adjust seasoning, then serve.

Notes

Source: Facebook
Author: Chef