

Seasonal Eating



Friday Night Bistro Chicken

- 2 tablespoons butter
- 1 tablespoon olive oil
- 6 boneless, skinless chicken breasts
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup chopped shallots
- 1 (14 1/2-ounce) can diced tomatoes, with juices
- 1 1/2 teaspoons dried thyme
- 1 (10 3/4-ounce) can French onion soup
- 1 cup shredded Swiss cheese

In a 12 inch ovenproof skillet, melt the butter in the olive oil over medium-high heat. Sprinkle the chicken breasts with half the salt and pepper, reserving the rest for the sauce. Pan fry the chicken until both sides are golden but the chicken is not cooked through. Remove the chicken from the skillet, add the shallots and cook, stirring, until they are softened, 3-4 minutes. Add the tomatoes and thyme and cook until the sauce has reduced a bit, 4-5 minutes. Add the soup and cook another 4 minutes, seasoning with the remaining salt and pepper. Return the chicken to the skillet, cover with the cheese and bake at 375 degrees until the cheese is melted and the chicken is cooked through, about 20 minutes.