

Fettuccini with Chicken and Sun-dried Tomatoes

written by The Recipe Exchange | January 4, 2015

Ingredients

1/4 cup sun-dried tomatoes
1/2 cup boiling water
2 boned, skinned chicken breast halves
salt and pepper – to taste
2 Tbls. olive oil – divided
1 med. onion – chopped
2 cups sliced mushrooms
1 clove garlic – crushed
1 Tbls. chopped fresh basil
1 cup sour cream
1/2 cup grated Parmesan cheese
8 oz. fettuccini – prepared as directed
1 Tbls. minced fresh basil

Directions

Rehydrate tomatoes in boiling water for 10 minutes; drain, reserving liquid; set aside.

Season chicken with salt and pepper on both sides. Brown chicken in 1 Tbls. oil for 6 minutes on each side; set aside.

Sauté onions in oil until tender. Add mushrooms, garlic, basil, and tomatoes and sauté for an additional 3 minutes. Stir in sour cream and Parmesan, then slowly stir in enough reserved tomato water until desired consistency is reached. Stir in cooked fettuccini.

Serve chicken breast over a bed of the pasta and garnish with basil.