

Tomato & Basil Chicken (Crowd Favorites, Main Courses)

- 1 lb chicken tenders
- 1 Tbsp + 1 tsp (separated) Halladay's Garlic Tomato Basil Dip & Seasoning Blend
- ½ cup flour
- Salt and pepper, to taste
- 1 Tbsp butter
- 1 Tbsp olive oil
- ½ package cherry tomatoes, halved
- 3 Tbsp kalamata olives
- 3 Tbsp water
- ½ cup feta cheese, optional

Add 1 Tbsp Halladay's Garlic Tomato Basil seasoning to flour; mix to combine. Pat chicken dry then season with salt and pepper. Dredge tenders in flour and seasoning mixture from step one.

Heat oil and butter in a large sauté pan over med-high heat; sauté chicken for 2 to 3 minutes per side or until chicken reaches an internal temperature of 165°F. Remove chicken to a serving dish, set aside.

Add cherry tomatoes and olives to the same pan, sprinkle with remaining tsp of Halladay's Garlic Tomato Basil seasoning. Add water and stir, cooking until tomatoes are slightly softened and blistered. Add a bit more water if needed as they cook.

Pour tomato and olive sauce over chicken. Sprinkle with feta, if desired. Serve and enjoy!