

BLT Chicken (Crowd Favorites, Main Courses)

1 lb chicken tenders
½ cup chicken stock
1 Tbsp Halladay's BLT Dip & Seasoning Blend
Salt & pepper to taste.
¼ cup flour
1 Tbsp olive oil
1 Tbsp butter
½ container cherry tomatoes, halved
½ cup heavy cream or non-fat Greek yogurt
3 slices bacon, crisply cooked and crumbled, optional

Add seasoning to chicken stock and set aside.

Pat chicken dry then season with salt & pepper. Dredge chicken in flour.

Heat olive oil and butter in a large sauté pan over med-high heat. Sauté chicken for 2 to 3 minutes per side. Add half of the seasoned stock from step one, cook an additional 2 minutes, flipping once. Remove chicken to a serving dish, set aside.

Add remaining seasoned stock and cherry tomatoes to pan. Cook until tomatoes are blistered and tender, adding a little more water as they cook if needed. Whisk in heavy cream or yogurt. Pour tomato and cream sauce over cooked chicken. Garnish with crumbled bacon, if desired.