

Description



A delicious, braised, one pan meal!

Ingredients:

- 3 boneless, skinless chicken breasts
- The Olive Tap's [Italiano 100% Extra Virgin Olive Oil](#)
- The Olive Tap's [Roasted Garlic Olive Oil](#)
- 1 onion, thinly sliced
- 1/2 C. The Olive Tap's [Aceto Balsamico di Modena, 4 Leaf Quality](#)
- 14.5 oz. can San Marzano tomatoes
- 1 t. basil
- 1 t. oregano
- 1 t. rosemary
- 1/2 t. thyme

Directions:

1. Preheat oven to 350°. Season the chicken with salt and pepper. Heat the Italiano and a little of the Roasted Garlic Olive Oil in an oven-proof skillet and brown the onion and chicken.
2. Pour the tomatoes over the chicken, breaking up the whole tomatoes. Add all spices and Balsamic Vinegar.

Place the pan in the oven for 15 to 20 minutes. Check to make sure that the chicken is cooked through.

Buon appetito,
Mario

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/marios-braised-balsamic-chicken/>

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