Creamy Spicy Chicken Breast Recipe

The Ingredients:

Chicken:
- 2 Medium-Large Antibiotic-Free Boneless & Skinless Chicken Breasts
- 1 teaspoon salt
- 1/2 teaspoon Black cracked pepper
- 2 tablespoons of olive oil

Sauce:
- 1 cup of full-fat coconut milk
- 1 small onion finely chopped
- 1 tablespoon of organic cornstarch
- 2 crushed and minced garlic cloves
- 1 teaspoon of red pepper flakes
- 1/2 cup of chopped tomatoes
- 2 tablespoons of cilantro

Instructions:

1.) Season each side of the chicken breasts. At medium to high heat, sear breasts on both sides, cook to temp. Take off heat and allow to rest.

2.) Add garlic, onion into chicken drippings. Bring the pan back up to medium-low heat. Add cornstarch to create a rue.

3.) Add coconut milk and stir until thickens. Add half of cilantro and red pepper flakes.

4.) Add breast back into pan and cook for another 5 minutes. Garnish with the rest of cilantro when ready to serve.

Servings 2