

# Basil Chicken

**2 1/4-2 1/2 lbs. Boneless Chicken Breast**  
**2 Cups - Brown Rice or Wild Rice**  
**4 Cups - Chicken Broth**  
**1/2 Cups - Shallots slivered**  
**1 T. - Salt – level**  
**1/4 t. - Pepper**  
**1 t. - Oregano - level**  
**1/2 t. - Thyme – level**  
**1 T. - Basil – heaping**  
**Crumble all spices together and dry rub chicken**

## **SAUCE**

**1 1/2 qt. - Tomato Sauce**  
**1 T. - Basil – level**  
**1 t. - Oregano – level**  
**1/2 t. - Thyme**

**Bring rice, chicken broth and shallots to a boil, then simmer until liquid evaporates, about 30 minutes. Boil sauce for 5 minutes, smash tomatoes, and continue to cook on medium heat for 10 minutes. Cover bottom of pan with sauce, spoon rice over sauce, add chicken and spoon remaining sauce over chicken. Bake at 350 for 20- 25 minutes.**

**This recipe can be cut in half for a smaller family, or you can use white rice and cook as directed.**