



Chicken Margherita



This recipe calls for:

Traditional Sauce

Prep time

5 minutes

Cook time

10 minutes

Servings

4

Ingredients

- 4 boneless, skinless chicken breast halves, (about 1 lb.)
- 1 Tbsp. olive oil
- 2 cups RAGÚ® Old World Style® Traditional Sauce
- 4 slices fresh or packaged Mozzarella cheese, (about 4 oz.)
- 2 Tbsp. thinly sliced fresh basil leaves

Instructions

1. Season chicken, if desired, with salt and black pepper. Heat olive oil in large nonstick skillet over medium-high heat and brown chicken, turning once, about 5 minutes.
2. Stir in sauce and simmer covered 5 minutes or until chicken is thoroughly cooked. Top chicken with cheese, then let stand until cheese is melted, about 1 minute. Garnish with basil.

3. Serve, if desired, with hot cooked penne pasta topped with additional sauce, heated.