MATTY’S COOKBOOK

Marry Me Chicken by HRH Princess Tina Webb

Serves 4 | Total: About 30 minutes

Equipment: Heavy-bottomed cast-iron pot or Le Creuset roaster

Ingredients

- 4 boneless, skinless chicken breasts
- Bacon, cut into bites
- Salt, pepper, and 1 tsp Italian seasoning
- 2 tbsp olive oil
- 3–4 cloves garlic, minced
- ½ cup sun-dried tomatoes, sliced (oil-packed, drained)
- 1 tsp red pepper flakes
- 1 cup chicken broth
- 1 cup heavy cream
- ½ cup freshly grated Parmesan
- Fresh basil, for serving

Make it

1. Season the chicken with salt, pepper, and Italian seasoning. Sear in olive oil in a heavy-bottomed cast-iron pot or Le Creuset roaster over medium-high heat, 4–5 minutes per side until golden. Set aside.

2. In the same pot or roaster, sauté the garlic, sun-dried tomatoes, and red pepper flakes for about a minute until fragrant. Add the bacon here.

3. Pour in the chicken broth, scraping up the browned bits. Stir in the heavy cream and Parmesan and bring to a gentle simmer.

4. Return the chicken to the pot or roaster, spoon sauce over it, and simmer 5–7 minutes until cooked through (165 degrees inside) and the sauce thickens.

5. Top with fresh basil. Serve over pasta, rice, or mashed potatoes — something to catch all that sauce.

Star ingredient: Sun-dried tomatoes

These little ruby-red gems are the heart of the sauce. Their concentrated sweetness and bright, tangy flavor shine through the rich cream and Parmesan, making every bite worth falling for. The sun-dried tomatoes are non-negotiable — that’s where the magic lives.

Notes

Bacon brings a smoky, savory richness that makes this creamy sauce even more irresistible. It’s part of our recipe, but it can be left out if you choose. The sun-dried tomatoes, garlic, and Parmesan still bring plenty of flavor, so simply skip the bacon when you reach that step and continue with the recipe as written.