

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Good Food Brings People Together

Bubbie's CHICKEN BREASTS WITH DICED TOMATOES

Simple, Flavorful & Ready in Minutes!

Tender chicken breasts simmered in a savory garlic tomato sauce — a classic, comforting meal that's easy, delicious and perfect for any night of the week!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	25 MIN	35 MIN	4

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 1 small onion, diced
- 3 garlic cloves, minced
- 1 (14.5 oz) can diced tomatoes (undrained)
- 2 tbsp tomato paste
- 1 ½ cups chicken broth
- 1 tsp Italian seasoning
- ½ tsp salt (or to taste)
- ½ tsp black pepper
- ¼ tsp red pepper flakes (optional)
- Fresh basil or parsley for garnish (optional)



INSTRUCTIONS

1. Pat chicken breasts dry and season with salt, pepper, and Italian seasoning.
2. Heat olive oil in a large skillet over medium-high heat. Sear chicken breasts 3–4 minutes per side until golden brown. Remove and set aside.
3. In the same skillet, add onion and cook 2–3 minutes until softened. Add garlic and cook for 30 seconds until fragrant.
4. Stir in tomato paste and cook for 1 minute.
5. Add diced tomatoes and chicken broth. Stir to combine.
6. Return chicken to the skillet. Spoon sauce over the top. Reduce heat to medium-low, cover and simmer for 15–20 minutes, until chicken is cooked through (165°F) and tender.
7. Taste and adjust seasoning if needed.
8. Garnish with fresh basil or parsley, if desired, and serve hot!

BUBBIE'S TIPS

- Use good quality canned diced tomatoes for the best flavor.
- Don't overcook the chicken to keep it tender and juicy.
- Add a pinch of red pepper flakes for a little warmth.
- Fresh basil at the end makes it taste amazing!
- This dish is great over rice, pasta, mashed potatoes or with crusty bread.

SERVING IDEAS

- Serve over pasta, rice, or mashed potatoes.
- Pair with a simple green salad.
- Add steamed or roasted vegetables.
- Top with a sprinkle of Parmesan cheese.
- Enjoy with crusty bread to soak up the sauce!

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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