

Skillet Pancetta Chicken

INGREDIENTS

- 1½ pounds boneless, skinless chicken thighs or breasts
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 4 oz pancetta, diced
- 3 garlic cloves, thinly sliced
- ¼ teaspoon red pepper flakes (optional)
- 1 (14-15 oz) can crushed or whole peeled tomatoes, lightly crushed
- 1 sprig fresh basil (or 1 tablespoon chopped, plus more for garnish)
- 6-8 oz fresh mozzarella or bocconcini, sliced or torn
- *Optional: Serve with crusty bread, pasta, or a green salad*

DIRECTIONS

1. Pat chicken dry and season both sides with salt and pepper.
2. In a large skillet, heat olive oil over medium heat. Add pancetta and cook, stirring often, until browned and crispy (about 4-5 minutes). Use a slotted spoon to transfer pancetta to a paper towel-lined plate.
3. In the same skillet, add chicken and sear for 4-5 minutes per side until golden brown. (Don't worry if it's not fully cooked through yet—it will finish in the sauce.) Remove to a plate.
4. Add garlic and red pepper flakes to the skillet and cook for 30-60 seconds. Stir in the tomatoes and basil. Simmer for 5-7 minutes, stirring occasionally, until slightly thickened.
 - a. Option 1 (Stovetop): Return the chicken to the skillet, spoon sauce over the top, sprinkle with pancetta and mozzarella. Cover and cook on low for 3-5 minutes, until cheese is melted and chicken is cooked through.
 - b. Option 2 (Broiler): Return chicken to skillet and top with sauce, pancetta, and mozzarella. Transfer skillet to the oven and broil for 2-3 minutes until cheese is bubbly and golden. (Ensure your skillet is oven-safe.)
5. Garnish with extra basil. Serve with bread, pasta, or salad.