



## **Braised Balsamic Chicken**

6 skinless, boneless chicken breast halves  
1 teaspoon garlic salt  
ground black pepper to taste  
2 tablespoons olive oil  
1 onion, thinly sliced  
1 (14.5 ounce) can diced tomatoes  
1/2 cup balsamic vinegar  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1 teaspoon dried rosemary  
1/2 teaspoon dried thyme

Season both sides of chicken breasts with garlic salt and pepper.

Heat olive oil in a skillet over medium heat; cook seasoned chicken breasts until chicken is browned, 3 to 4 minutes per side. Add onion; cook and stir until onion is browned, 3 to 4 minutes.

Pour diced tomatoes and balsamic vinegar over chicken; season with basil, oregano, rosemary and thyme. Simmer until chicken is no longer pink and the juices run clear, about 15 minutes.