

Chicken with Artichoke & Sun Baked Tomato Stuffed Olives

del Piero
AT THE MILL

Secondi Piatti

Servings: 4

2-8 oz. chicken breasts cut in halves and pounded into 1/2 in. thickness

Kosher salt

Fresh ground pepper

1 cup flour + 2 tbsp to thicken sauce

3 tbsp. **QCOM Chili Olive Oil**

2 cloves garlic, finely chopped

1/2 cup Pinot Grigio

2 cups chicken broth

Milk

1/2 cup **QCOM Sun Baked Tomato Stuffed Olives** (8-10, sliced)

1 cup artichoke hearts, quartered & marinated

1 tbsp. fresh rosemary, chopped

Season pounded chicken with salt and pepper. Dip chicken in milk and dredge in flour. Add Queen Creek Olive Mill Chili Olive Oil to a large skillet over med-high heat until hot but not smoking. Add chicken and sauté 4 minutes on each side until golden brown. Remove chicken and set aside. Incorporate all remaining ingredients to skillet and bring to boil. Turn heat to low and add a small amount of flour and whisk until thickened. Return chicken to skillet and simmer for 5 minutes. Place chicken on platter and pour sauce evenly over the chicken.

Hint: Use free range chicken if available.

Wine Pairing: Pinot Grigio