

## Spicy Chicken with Roasted Red Pepper

**Primi Piatti**  
**Servings: 4**

*del Piero*  
AT THE MILL

A delicious family favorite!

2-8oz. chicken breasts cut in halves  
1/2 lb. red bell peppers, roasted  
1/4 cup kalamata olives, pits removed  
1/2 cup white wine  
1 cup chicken broth  
1/4 cup **QCOM Chili Olive Oil**

1/2 tsp. freshly ground pepper  
1 tbsp. fresh rosemary, chopped  
1/8 cup fresh parsley, chopped  
1 pkg. egg noodles, cooked according to direction  
Salt to taste

Heat Queen Creek Olive Mill Chili Oil in a large skillet on medium heat. Add chicken halves and sauté for 4 minutes each side. Add red peppers, olives, white wine, chicken broth, pepper and rosemary. Cook on high heat and reduce mixture for 15 minutes. Salt to taste. Arrange chicken on platter and pour sauce on top. Garnish with fresh parsley.

**Wine Pairing:** Cabernet Sauvignon