

O.T. Chicken **(Olive and Tomato Chicken)**

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 25 minutes

Serves: 4

CChints: Boxes of flavored rice mixes are a add to this dish. We used a Roasted Garlic flavor for this dish. We also like cooking with sweet yellow onions like a Vidalia or Walla Walla or a Spanish onion. Kalamata olives look a little like a black olive but have their own unique flavor.



4 servings of cooked rice
4 boneless skinless chicken breasts
1 teaspoon kosher salt, divided
Pinch of black pepper
2 teaspoons olive oil
1-1/2 tablespoons minced garlic, fresh or from a jar
1/3 cup dry white wine
1/3 cup thin slices sweet yellow onion
3 tablespoons tomato paste
28 ounce can diced tomatoes, not drained
1/3 cup sliced pitted Kalamata olives, about 12 olives
1 Tablespoon chopped fresh oregano
Serve with a side vegetable

Follow the cooking directions on your box of rice. It could take 25 minutes so you will want to start it first. The goal is to have the rice and the meal done at the same time.

Rinse chicken, pat dry and lay on a plate. Roll out about 18 inches of plastic wrap on your work surface. Lay a piece about 3 inches from one end of the plastic wrap and fold the other end over. With a flat surface meat mallet or heavy skillet, pound each piece about 1/2 inch thick and return it to the plate. Cut them in half and sprinkle all with half of the salt and a dash of pepper on both sides.

Heat a large nonstick skillet over medium heat and add the oil. When it is hot add the chicken to the pan and cook for 3 minutes on each side. Don't move the chicken during the cooking time so you get a lovely brown crust. When the chicken is done, remove it from the pan and put in a container to keep it warm.

Add the garlic to the pan and stir for 20 seconds, then slowly pour in the wine and add the onions. Scrape the bottom of the pan for nearly a minute to loosen the brown bits of chicken which will add flavor to your sauce. Stir in the tomato paste and then add the can of tomatoes. Reduce the heat to a simmer for about 10 minutes. During this time, get your side vegetable ready and wash everything that came in contact with the raw chicken.

Return the chicken and juices to the pan and add the olives and oregano for 2-3 minutes until the chicken is warm again.

Sprinkle with kosher salt and check on the rice. Put a serving of rice on each plate and add the chicken. Put a spoonful of the sauce over the chicken and enjoy.