

## **Olive Chicken** By James Brock

**Serves 4**

**Ingredients:**

- 2 large bone-in chicken breasts, skinless if desired
- 1 large white onion, chopped
- 1.5 cups sliced olives (I prefer green or black olives; you can save time by buying them already pitted, but avoid canned olives if you can — their flavor is muted. You'll get more satisfaction from oil-cured olives, such as Kalamata)
- ¼ cup olive oil
- 3 cloves garlic, diced
- 14-ounce can chopped tomatoes, plus one fresh ripe tomato, chopped
- 1 green bell pepper, chopped
- A few thick slices of mozzarella or provolone cheese
- Salt
- Black pepper
- ½ tablespoon cayenne pepper (to taste)

**Chantal Items Needed:**

- *Induction 21 Steel*<sup>®</sup> 5 qt. Saute Skillet with Glass Lid
- 3 qt. Rectangular Edge Baker - Robins Egg





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### **Method:**

Preheat oven to 350 degrees Fahrenheit.

In a skillet, heat one tablespoon of olive oil over medium heat. Pat chicken breasts dry with a paper towel, then season with salt and pepper on both sides; add breasts to skillet, and cook until lightly browned, about 5 minutes per side. You want a nice, light crust on both sides.

While the breasts are cooking, chop the onion and bell pepper and dice the garlic. When breasts are done, remove from the skillet and let them rest on a plate. Turn the heat to low; add cayenne pepper and stir then add onions, bell pepper, and garlic. Cook until soft, stirring occasionally, about 10 minutes.

When vegetables are done, put them in the Chantal ceramic dish, then add the chicken breasts to the vegetables. Next, pour canned tomatoes, with juice, into the dish, plus the fresh tomato and the olives. Mix well. Cover dish with aluminum foil and cook for 35-40 minutes, or until chicken is done to your liking (165 Fahrenheit is a safe bet). Five minutes before the chicken is done, remove dish from oven and place cheese over the top of mixture; return to oven and cook until cheese is melted. Remove from oven, allow to rest for 5 minutes before serving at the table with a crusty bread.

**Enjoy!**