

# Mediterranean Chicken

## Ingredients

2 teaspoons olive oil  
2 tablespoons white wine  
6 skinless, boneless chicken breast halves  
3 cloves garlic, minced  
½ cup diced onion  
3 cups tomatoes, chopped  
½ cup white wine  
2 teaspoons chopped fresh thyme  
1 tablespoon chopped fresh basil  
½ -cup Kalamata olives  
¼ cup chopped fresh parsley  
½ cup of roasted red peppers  
2 tablespoons of capers  
3 links of Spanish chorizo chopped  
Salt and pepper to taste



## Method

Heat the oil and 2 tablespoons white wine in a large skillet over medium heat. Add chicken and sauté about 4 to 6 minutes each side, until golden. Remove chicken from skillet and set aside.

Sauté garlic in pan drippings for 30 seconds, add onion, capers and chorizo then sauté for 3 minutes. Add tomatoes and roasted red peppers, bring to a boil. Lower heat, add 1/2 cup white wine and simmer for 10 minutes. Add thyme and basil and simmer for 5 more minutes.

Return chicken to skillet and cover. Cook over low heat until the chicken is cooked through and no longer pink inside. Add olives and parsley to the skillet and cook for 1 minute. Season with salt and pepper to taste and serve.