

Baked Chicken in Artichoke Tomato Sauce



Ingredients:

4		Chicken Breasts, boneless (skin on)
		Salt to taste
½	c	Flour, all-purpose
		Vegetable oil for frying
360	ml	<i>Nana</i> Pasta Sauce (<i>Artichoke</i>)
¼	c	Red Wine
⅓	c	Chicken Broth; or Whole Milk (for a creamier sauce)
4		Black Olives, whole
2	T	Parmesan Cheese
		Parsley, chopped (for garnish)

Cooked long Pasta (angel hair, spaghetti, linguini, etc.), with herb-butter sauce

Preparation:

Wash chicken and pat dry. Lightly sprinkle each piece with a pinch of salt. Spread flour out onto a plate. Dredge the chicken breasts in flour, and then brown in a pan with hot oil. Drain chicken on kitchen towels when browned, and then place into a lightly oiled casserole dish or baking pan.

In a medium bowl, combine *Nana* Pasta Sauce (*Artichoke*), red wine, and broth (or milk – add ¼ ts salt if using milk), and then pour over chicken. Top each chicken breast with a whole olive.

Cover with foil and bake at 175°C (350°F) for 45-minutes to 1-hour, or until chicken is tender.

Remove from oven and plate up. Spoon some sauce over the chicken and sprinkle with parmesan cheese. Garnish with chopped parsley.

Serve with herb-butter pasta, a green salad, and either crostini or garlic bread.



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For best results always use *Nana* Pasta Sauce.