



Pan-Seared Chicken w/Tomato Olive Relish

Prep Time: 20 minutes Total Time: 20 minutes

SERVES 4

Ingredients:

2 teaspoons extra-virgin olive oil, divided
4 (6 oz.) skinless, boneless chicken breast halves
¼ teaspoon salt
¼ teaspoon black pepper
1 tablespoon finely chopped basil
1 tablespoon balsamic vinegar
1 cup cherry tomatoes, quartered
1/3 cup chopped pitted olives

Steps:

1. Heat a grill pan over medium-high heat. Add 1 teaspoon oil; swirl to coat.
2. Sprinkle chicken with salt and pepper. Add chicken to pan; cook 6 minutes on each side or until done.
3. While chicken cooks, combine remaining 1 teaspoon olive oil, basil, and vinegar in a medium bowl, stirring with a whisk. Add cherry tomatoes and olives; toss to coat.
4. Serve relish with chicken.