



www.nonnaantoinette.com

Pollo con Peperoni

Chicken with Peppers

INGREDIENTS

- 3 lbs chicken tenderloins (about 12 pieces)
- 1 bag multicolored mini peppers (1.5 lbs)
- 8 Oz sundried tomatoes in oil
- 14 Oz can cherry tomatoes
- 4 Oz white wine
- Olive oil, garlic powder, salt and pepper as needed.

DIRECTIONS

- Place some olive oil in a large sauté pan, enough to just cover the bottom.
- Heat oil to warm and add cleaned mini peppers.
- Cover and let peppers lightly cook on all sides over low heat.
- Remove peppers and set aside.
- Season tenderloins with garlic powder, salt and pepper.
- Add chicken to pan.
- If needed, add a bit more oil.
- Brown chicken on all sides over medium high heat.
- Add wine and cover to infuse meat.
- Add both sundried and canned tomatoes to the pan.
- Add 1/2 water and stir well.
- Cover pan and bring to a slow simmer.
- Let chicken cook for about 20 minutes, stirring occasionally.
- At the end of cooking time, add the fried peppers.
- Adjust seasoning and stir well.
- Simmer for 3 more minutes to allow flavors to blend.
- Remove pan from heat and let it sit 5 minutes.
- Serve with a sprinkle of chopped fresh basil.
- Serves 4-6.



NONNA'S TIPS

- If you have fresh veggies from the garden, use sliced bell peppers and fresh cherry tomatoes to substitute the mini peppers and canned tomatoes.
- This recipe only takes 30 minutes to make but delivers tons of flavor. Make it when you need a quick but delicious meal.
- If you prefer dark meat, use boneless chicken thighs. Just make sure to slice them into strips so that they will cook more quickly.