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Balsamic Chicken and Peppers

INGREDIENTS:

- 1 1/2 lbs chicken breast cutlets (about 8 pcs)
- 3 large red bell peppers, cleaned and sliced
- 1/2 cup green pitted olives, cut in half
- 1/4 cup balsamic vinegar
- 1/4 cup white wine
- 4 TBSPs olive oil, divided
- Salt, pepper, garlic and onion powder to taste

DIRECTIONS

- Season chicken cutlets with salt, pepper, onion and garlic powders.
- Set aside.
- Heat 2 TBSPs of the olive oil in a nonstick large frying pan.
- Add chicken cutlets and cook 3-4 minutes on each side until lightly browned.
- Add white wine and allow to evaporate.
- Remove chicken to a clean plate and set aside.
- Add the remaining 2 TBSPs olive oil to the pan.
- Add the sliced peppers, salt and 2-3 TBSPs water.
- Cover and cook on medium-low heat until peppers are soft but still have a bite to them.
- Add olives and balsamic vinegar.
- Stir over low heat.
- Add chicken and cover.
- Simmer 5 minutes on low.
- Serve hot.
- Makes 4 servings.

NONNA'S TIPS

- I like using onion and garlic powder but you can substitute with fresh chopped onion and garlic.
- Do not use a thick balsamic vinegar for this recipe. The more liquid type works better. If all you have on hand is the thicker version, just loosen it up a bit with water.
- Use olives from a jar not a can because they have more body. In fact, they will hold their shape making your dish more appealing.

