

## **Chicken Basquaise**

Recipe Cookbook: The Working Family's Cookbook

Prep Time: 15

Cooking Time: 40 minutes

### **INGREDIENTS:**

6 chicken breasts, boneless & skinless (1 1/2 - 2 pounds)  
2 TBS olive oil  
2 medium -size onions, thinly sliced  
1/2 tsp dried thyme  
1/4 tsp dried rosemary  
1 1/4 lbs peppers, red & green, sliced  
Pinch of cayenne  
2 medium -size cloves garlic, finely chopped  
1 lb tomatoes, cored/peeled/seeded/chopped  
1/4 C dry white wine, or 1/4 C liquid from canned tomatoes  
2 tsp capers, optional  
freshly ground pepper

### **DIRECTIONS:**

Lightly sprinkle the chicken breasts with salt & pepper. Heat 1 TBS oil over medium-high heat in a frying pan large enough to hold the chicken. Cook chicken about 2 minutes till lightly browned on each side. Remove from pan.

Lower heat to medium - add onions & herbs to pan - cook 5 minutes, stirring often. Add peppers - cook about 10 minutes more, stirring often, till vegetables are softened. Stir in cayenne & add salt/pepper to taste. Add the garlic & tomatoes + stir in the white wine. Cover & cook 10 minutes more.

Return chicken to pan. Cover & cook 5-10 minutes, turning the chicken once or twice, till it's cooked through. Remove chicken to a serving platter.

Stir capers into the sauce, if desired. If the sauce is thin, boil over high heat till reduced. Taste & adjust the seasoning. Spoon sauce over chicken & serve (with boiled potatoes & broccoli or peas).

Serves: 4