
Chicken Paillard

Description

This recipe pairs beautifully with Chef Maka's [Linguini Aglio e Olio](#).

Yield: 4 Servings

Ingredients

5 oz chicken breasts (pounded flat)
salt
pepper
1/2 cup olive oil
1/4 cup garlic (sliced)
1 small onion (chopped)
1/2 cup kalamata olives (sliced)
1/2 cup capers
1 cup cherry tomatoes (halved)
1/2 cup basil (torn)
lemon

Cooking Time: 30 min

Instructions

Heat a large sauté pan on medium high heat. Season the chicken with salt and pepper, and then fry in oil, for about 2 to 4 minutes on each side. Set aside on a plate. Using the same pan, still over medium heat, add garlic and onions then sauté for about 5 minutes. Next, add Kalamata olives, capers, and tomatoes and let cook for about 2 minutes. Lastly, add the parsley, basil and a squeeze of lemon juice. Pour the sautéed ingredients over the chicken and serve.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon