

---

# 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