

Chicken Basquez with Artichoke and Olives
(serves 4)

4 6 oz. boneless, skinless chicken breasts
4 cloves garlic sliced
1 Vidalia onion sliced (white onion)
5 large beefsteak tomatoes chopped
1 1/2 C roasted peppers, thinly sliced
1/4 C basil, chopped
3 T olives, chopped
1/2 C artichoke hearts quartered
2 C fresh spinach
2T olive oil
S and P to taste
2T sherry vinegar

1. In a large pot over medium heat add olive oil, garlic, and onion and cook for 5-6 minutes, until aromatic and tender. Add tomatoes and continue cooking for 10 minutes covered, until tomatoes are broken down (add water if necessary to keep moist).
2. Add peppers, artichoke hearts and olives, stir together and TASTE.
3. Season chicken with salt and pepper. Place in pot with tomato mixture and put in a preheated oven at 350 degrees until chicken is cooked through (approximately 20 minutes).
4. Take chicken out of mixture and set aside. Place tomato mixture back on heat and reduce liquid until thick (approximately 2-3 minutes), add fresh basil leaves, and vinegar.
5. Place chicken on plate and spoon basquez mixture on top.