

Joey M's Sicilian Chicken

Joey M's La Piazza Cucina – Wildwood, New Jersey

INGREDIENTS

1 lb chicken breasts, thinly pounded	1 dozen oil-cured black olives
flour	lemon
2 tablespoons olive oil	2 tablespoons butter
2 cloves garlic, chopped	½ cup white wine
½ cup mushrooms, chopped	½ cup chicken stock
1 tablespoon capers	salt, to taste
cherry peppers	pepper, to taste

1. Flour the chicken.
2. Add 2 tablespoons of olive oil to a pan.
3. Add the chicken to the oiled pan and lightly brown.
4. Once the chicken is browned, add the chopped garlic. Sauté the garlic until it is toasted, then add the mushrooms, capers, cherry peppers, olives, lemon, butter, white wine and chicken stock.
5. Let simmer for about 5 minutes. Keep on mixing everything until sauce is thickened. Once thickened, it's ready to serve.

