



# Easy Mediterranean Chicken Breasts

 PREPARATION TIME  
15 minutes

 COOKING TIME  
20 minutes



PERFECT PARTNER  
orzo



Fresh pearl onions can be expensive and hard to find. Instead, you can substitute boiling onions found in the frozen food section. They're peeled, blanched and ready to use.

## SHOPPING LIST

- chicken • chicken broth
- pearl onions • green olives
- sun-dried tomatoes • bacon

## ON HAND

- salt • pepper
- cornstarch

## INGREDIENTS

- 4 skinless, boneless chicken breasts (4 ounces each)
- 3 cups chicken broth
- 1/2 cup pearl onions
- 1/4 cup chopped sun-dried tomatoes
- 12 pitted green olives
- 2 teaspoons cornstarch
- 2 tablespoons cold water
- 6 slices crisp-fried bacon, crumbled

SERVES 4

## COOKIN' Express

• When you're preparing bacon for breakfast, cook 6 extra slices; drain and crumble or chop into small pieces. Store in the refrigerator or freezer until ready to use. To re-crisp them, spread the pieces between 2 paper towels and microwave on HIGH for 30 seconds.

### Make Ahead

Prepare through step 1 up to 24 hours ahead; store in the refrigerator until needed. Reheat slowly before proceeding with step 2.

### ♦ VARIATION

Try adding a dash of aromatic herbs like cilantro or rosemary to the sauce in step 3.

**1** Place chicken in a large skillet over medium heat. Add broth. Bring to a simmer. Simmer chicken for 10 minutes or just until juices run clear when pierced with a fork.



**2** Remove chicken and cut into thin slices; set aside. Cover with foil to keep warm.

**3** Add onions, tomatoes and olives to broth. Simmer until onions are tender, about 5 minutes. Dissolve cornstarch in cold water.



**4** Stir into broth. Cook, stirring continually, until clear and thickened, about 2 minutes. Place chicken on a serving plate. Spoon sauce over chicken. Top with bacon.