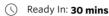
Bakery Cheese Meat Produce Prepared Foods Seafood Wine, Beer & Spirits Other Departments EZ Meals Catering

/ Recipes / By Course / By Ingredient / Chicken / Italian / Main Course / Recipes Ready in Under 30 Minutes / Vegetables / Classic Italian & Pasta Recipe Recipes for Spring / Mediterranean Chicken with Artichokes, Spinach & Olives



Prep: 30 mins

Servings: 4

Mediterranean Chicken with Artichokes, Spinach & Olives







Ingredients

1 pkg (about 1 1/2 lbs) Wegmans Boneless Skinless Chicken Breast Cutlets, pounded 1-inch thick

Salt and pepper to taste

Wegmans Pan Searing Flour

2 Tbsp Italian Classics Organic Extra Virgin Olive Oil

1/2 cup white wine

2 1/2 cups Wegmans Organic Chicken Broth

1/3 of a 3 oz jar Italian Classics Nonpareil Capers, drained, plus additional for garnish

1/4 lb Wegmans Pitted Castelvetrano Olives (Cheese Shop), halved

3/4 of an 11 oz container Wegmans Organic Baby Spinach

1 pkg (12 oz) Wegmans Just Picked Artichoke Hearts Halves & Quarters (Frozen Foods)

Juice of 2 lemons (about 1/3 cup), plus additional lemon slices for garnish

2 Tbsp Wegmans Salted Butter

Ingredients (8)

Wegmans Italian Classics Organic Olive Oil, Extra \$7.99 / ea	■ ADD TO LIST	+
Wegmans Castelvetrano Pitted Olives \$5.00 / ea	■ ADD TO LIST	+
Lemons \$0.79 / ea	■ ADD TO LIST	+

Nutrition Information

Nutrition Information is per serving

	-
Protein	51.g
Added Sugar	0.g
Fiber	9.g
Carbohydrate	24.g
Sodium	1110.mg

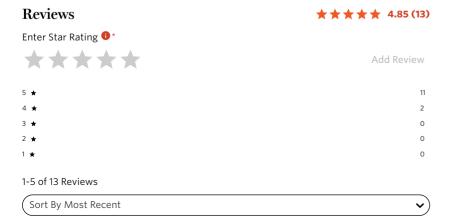
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Baker	y Che	ese	Meat	Produce	Prepared Foods	Seafood	Wine, Beer & Spirits	Other Departments	EZ Meals	Catering
	Calories			530.		Wegmans Organ \$3.99 / ea	ic Baby Spinach, FAMILY PACK	■ ADD TO LIST	+	
						Wegmans Butter, \$2.29 / ea	Salted, Sweet Cream	■ ADD TO LIST	+	
						Wegmans Organ \$1.99 / ea	ic Broth, Chicken, Free Range	■ ADD TO LIST	+	
						Wegmans Italian \$1.99 / ea	Classics Capers, Nonpareil	■ ADD TO LIST	+	

Directions VIEW STEP BY STEP

- 1. Season chicken lightly with salt and pepper. Dust with pan-searing flour; pat off
- 2. Heat oil in braising pan on MED-HIGH until oil faintly smokes; add chicken. Cook about 3 min until chicken changes color one-quarter of way up and seared side has browned. Turn over; cook about 2 min, until second side has browned. Remove chicken from pan; set aside.
- 3. Remove pan from heat; add wine and broth. Return pan to heat; bring to boil. Cook, stirring, about 4 min until liquid is reduced by half. Add capers, olives, spinach, artichokes, and chicken; cover. Cook about 7 min until internal temp of chicken reaches 165 degrees (check by inserting thermometer halfway into thickest part of chicken). Remove chicken from pan; set aside.
- 4. Transfer veggie mixture to serving platter; reserve liquid in pan. Top veggies with chicken. Add lemon juice and butter to pan; stir to melt butter. Cook, stirring, about 4 min, until liquid is reduced. Pour liquid over chicken and veggies; garnish with lemon slices and capers.





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\$0.00



Bakery Cheese Meat Produce Prepared Foods Seafood Wine, Beer & Spirits Other Departments EZ Meals Catering

Tasted and looked like a restaurant quality dish. So delicious, moist, and flavortul. We all loved it!

Mark

Reviews: 1

★★★★ 2 months ago

Perfection!

Made this recipe as is and thoroughly enjoyed it. Will probably add a few cloves of crushed garlic next time.

Eric

Reviews: 1

★★★★ over 1 year ago

Heather

Reviews: 12

★★★★ over 1 year ago

Great Dinner!

A little more work then I had anticipated but worth in taste and flavor. There wasn't any pre-pounded chicken available sat Wegmans so I purchased the thin sliced chicken cutlets that work ok but still should have pounded them out a little more. Good dinner overall!

MONICA

Reviews: 3

★★★★ almost 2 years ago

My family loved this. Another Wegmans recipe that's a must

5 more reviews

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