

SAVE RECIPE

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Ready In: 30 mins

Prep: 30 mins

Servings: 4

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

Nutrition Information

Nutrition Information is per serving

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

# Mediterranean Chicken with Artichokes, Spinach & Olives

★★★★★ 4.85 (13)



## 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

Bakery

Cheese

Meat

Produce

Prepared Foods

Seafood

Wine, Beer & Spirits

Other Departments

EZ Meals

Catering

Calories

530.

Wegmans Organic Baby Spinach, FAMILY PACK

\$3.99 / ea

ADD TO LIST

+

Wegmans Butter, Salted, Sweet Cream

\$2.29 / ea

ADD TO LIST

+

Wegmans Organic Broth, Chicken, Free Range

\$1.99 / ea

ADD TO LIST

+

Wegmans Italian Classics Capers, Nonpareil

\$1.99 / ea

ADD TO LIST

+

Directions

VIEW STEP BY STEP

1. Season chicken lightly with salt and pepper. Dust with pan-searing flour; pat off excess.
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.

Reviews

★★★★★ 4.85 (13)

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|     |    |
|-----|----|
| 5 ★ | 11 |
| 4 ★ | 2  |
| 3 ★ | 0  |
| 2 ★ | 0  |
| 1 ★ | 0  |

1-5 of 13 Reviews

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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