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Sicilian Chicken

This LOVELY dish is excellent for a date night, or to make for a dinner party. Just double or triple the recipe in order to have enough for a crowd!

You will need:

- 8 Chicken Tenders
- 3 Cloves sliced garlic
- 1 Tablespoon [Sicilian Blend](#)
- 1 Cup artichoke hearts
- 1/2 cup chopped onion
- 1/2 cup diced tomato (fresh or canned is fine)
- 2 Tablespoons Capers
- Lemon Slices for garnish
- Olive Oil
- White wine for deglazing the pan, about 1/2 cup (optional). *We recommend Sauvignon Blanc*

Sauté onion with a drizzle of olive oil in a pan over medium heat, 2-3 minutes. Season chicken on both sides with the Sicilian Blend.

Turn heat to Low. Add the chicken to the pan with the onions, and cook for 3-4 minutes. Turn the chicken, and then add garlic, artichoke hearts, tomato, and capers. Cover and Cook for an additional 5-8 minutes (Until chicken has an internal temperature of 165F). Pour in the wine, and stir, let it sizzle as the flavors combine. Turn off the heat.

Put the lemon slices on top and let sit another few minutes before serving.

Serve over rice, al dente pasta, OR our [Lemon Garlic Orzo](#).
Pair with seasoned green beans or any other favorite steamed vegetable.