

Cooking at Riegelmann's

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***Andrew Nordby is a real estate agent with Summa Realty and will cook your housewarming party meal when you purchase a home through him!

Chicken Puttanesca

Ingredients:

2 boneless chicken breasts
3 tablespoons extra virgin olive oil
1 cup chopped onions
3 cloves garlic minced
1 14 oz. can of diced tomatoes
1 cup cherry tomatoes cut in half
½ cup chopped olives (Kalamata or some other tasty olive)
¼ cup chopped fresh basil
Salt and pepper
Optional: Red chili flakes, Feta or Parmesan cheese

Cooking instructions

1. Heat olive oil in large skillet.
2. Rinse and pat dry chicken. Sprinkle with salt and pepper.
3. Brown chicken on both sides - about 3-4 minutes. Remove from pan and set aside. (it won't be completely cooked. You will finish cooking with sauce).
4. Sauté onion until lightly brown.
5. Add garlic and cook for one minute.
6. Add crushed tomatoes and basil. Season with salt and pepper to taste.
7. Nestle chicken breasts on top of sauce.
8. Spread cherry tomatoes and olives on top.
9. Simmer covered for about 20 minutes or until chicken is cooked through.
10. Top with additional basil for garnish, red chili flakes and cheese
11. Serve over angel hair pasta