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Saved by 326

Ready In: 30 mins

Prep: 30 mins

Servings: 4

Mediterranean Chicken with Artichokes, Spinach & Olives

★★★★★ 4.85 (13)

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

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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1-5 of 13 Reviews

Sort By Most Recent

Tasted and looked like a restaurant quality dish. So delicious, moist, and flavorful. 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 than I had anticipated but worth in taste and flavor. There wasn't any pre-pounded chicken available at 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