

# Green Olive Chicken

*By Brad Wallace*

*Serves 4*

## **Ingredients:**

- 4 boneless chicken breasts, skinned and pounded
- 1/2 stick of butter
- 4 T. olive oil
- 1/2 cup flour
- 1 tsp. salt
- 1 tsp. pepper
- 1/8 tsp. cayenne
- 2/3 cup stuffed green olives, sliced
- 1 cup yellow onions, chopped
- 10 halves sundried tomatoes in olive oil, drained
- 1 cup Dry Creek Vineyard Fumé Blanc
- 3/4 cup half-and-half
- 2 large cloves garlic, finely minced

Mix flour, salt, cayenne and pepper in plastic bag. Add prepared chicken breasts. Shake to coat well. Meanwhile, heat butter and olive oil in a heavy skillet. Sauté chicken until golden brown on both sides. Add wine, cover and simmer for 1 minute. Remove chicken, keep warm, add olives and onions to skillet and sauté until onions are clear and tender. Add half-and-half, garlic, and sundried tomatoes, Reduce by one-half, stir often. Pour 3/4 of sauce on warm platter, arrange chicken breasts. Pour remaining sauce over breasts.

Serve with a crusty French bread, a green salad, and Dry Creek Vineyard Fumé Blanc.