



Olive Chicken

4 chicken thighs
4 oz extra virgin olive oil
1 cup, (additional as needed) all purpose flour
1/4 cup white wine
1 cup chicken stock
2 celery stalks, sliced
2 oz olives
2 oz artichoke hearts
6 cloves roasted garlic
**optional fresh herbs

Coat the chicken in flour, drop into a pan with heated oil and brown on both sides for 3 minutes each. Add in the white wine, move chicken around so it doesn't stick. Once white wine has been reduced, add in chicken stock. Flip chicken and cook for 10-15 minutes all together flipping a few times during. Add in celery, olives, and artichoke hearts and cook for an additional few minutes and top with roasted garlic and fresh herbs if using

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

