



## **Lemon & Caper Chicken**

### *Ingredients*

2 rosemary stalks  
1 lemon sliced  
1 garlic clove  
2 chicken breasts, pounded thin  
½ cup stock  
3 oz olive oil  
1 tbsp caper  
Artichoke hearts  
8 cured black olives  
Parsley

### *Preparation*

Season chicken in a pan heat up the oil with garlic, and a few lemon slices. Once the garlic begins to soften, add in chicken and cook on both sides for about 8 minutes. While chicken is cooking, add in fresh lemon slices and discard the old ones. Before serving, add in rosemary stalks, and top with olives.

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

