

Mediterranean Chicken

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 6-8 people



WINE PAIRING: TORII MOR 2006 PINOT GRIS

Ingredients:

6 Tbsp. olive oil, divided	1 can artichoke hearts, drained and roughly chopped
6-8 boneless, skinless chicken breast halves (about 2 lbs total)	2 Tbsp. capers, drained
2 zucchini, cut into 1-inch pieces	2 Tbsp. unsalted butter, chilled
2 summer squash, 1-inch pieces	1 cup cherry, grape, or teardrop tomatoes (red or yellow or both), halved
½ small onion, chopped	1 Tbsp. fresh lemon juice
3 garlic cloves, minced	3 Tbsp. flat leaf parsley, chopped
½ cup Torii Mor Pinot Gris	3 Tbsp. pine nuts, toasted
1 cup chicken stock	1½ Tbsp. butter
⅔ cup pitted Kalamata olives, roughly chopped	2 cups cous cous
3 plum tomatoes, seeded and diced	3 cups chicken stock

Preheat oven to 350°F.

Heat 3-4 Tbsp oil in a large skillet over medium-high heat. Sprinkle chicken with salt and pepper on both sides. Working in 2 batches, cook chicken until browned, about 3 minutes per side. Transfer to baking sheet and bake in preheated oven until cooked through, 5-10 minutes, depending on thickness. Turn oven down to 175°F, keeping the chicken warm until service. Discard any oil from pan.

Add 2 Tbsp oil to same skillet and turn heat to high. Add zucchini and squash; sauté for 3-4 minutes. Add onions and garlic; sauté 2 minutes. Deglaze with wine, allowing it to reduce by half. Add stock; cook until liquid is reduced by half, about 5 minutes. Add the olives, plum tomatoes, artichokes, and capers; reduce heat to medium and simmer until almost all liquid evaporates, about 7 minutes. Add butter and stir until melted. Mix in the cherry tomatoes and lemon juice; season with pepper and a little salt. (Be careful when adding salt to this dish; the olives and capers are already very salty!)

Meanwhile, in a medium saucepan, melt 1½ Tbsp butter over medium-low heat. Add cous cous and stir until butter evenly coats cous cous. Add chicken stock and season with salt and pepper. Bring to a boil, cover and reduce heat to very low. Cook cous cous for 5 minutes, turn off heat, and let stand, covered, 5 minutes. Fluff with a fork and transfer to a platter. Arrange chicken on top of cous cous and spoon squash mixture over chicken. Sprinkle with parsley and pine nuts. Serve and enjoy with Torii Mor Pinot Gris!

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”