

Chicken with Artichokes and Sundried Tomatoes

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Sundried tomatoes and feta cheese give this simple chicken dish a delightfully different twist

Ingredients

- - 2 tablespoons olive oil - ½ onion
- sliced - 2 cloves garlic
- minced - 1 pound skinless
- boneless chicken breast halves
- cut into 1-inch pieces - ½ cup chicken broth - 1 (15 ounce) can quartered artichoke hearts
- undrained - 1 (6 ounce) jar sun-dried tomatoes
- drained and cut into quarters - 1 (4 ounce) can sliced olives
- drained - 1 teaspoon salt - ½ teaspoon dried oregano - ½ teaspoon dried basil - freshly ground black pepper to taste - 1 (12 ounce) package angel hair pasta - 1 (8 ounce) package crumbled feta cheese

Instructions

1. Heat olive oil in a large skillet over medium-high heat; cook and stir onion and garlic in hot oil for 1 minute. Add chicken; cook and stir until chicken is no longer pink
2. 5 to 10 minutes. Stir chicken broth
3. artichoke hearts with juice
4. sun-dried tomatoes
5. olives
6. salt
7. oregano
8. basil
9. and black pepper into chicken mixture; cover skillet and simmer until chicken is cooked through
10. about 10 more minutes. Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water
11. stirring occasionally until cooked through but firm to the bite
12. 4 to 5 minutes. Drain and transfer pasta to a platter; spoon chicken mixture over pasta. Sprinkle with feta cheese.