



Caper and Anchovy Puttanesca

4 servings

*1 1/2 tablespoons **AMBROSIA** olive oil, divided*
4 (4-ounce) skinless, boneless chicken breast cutlets
1/4 cup minced fresh onion
3 garlic cloves, minced
2 cups chopped tomato
*1/4 cup **AMBROSIA** sliced green olives*
1 tablespoon chopped fresh oregano
*1 1/2 teaspoons **AMBROSIA** Non Pareil capers, chopped*
1/2 teaspoon crushed red pepper
1/4 teaspoon salt
*1 canned **AMBROSIA** anchovy fillet, chopped*

Preparation

Heat a large nonstick skillet over medium-high heat. Add 1 tablespoon oil to pan; Coat the bottom of the pan. Add chicken to pan and cook until done, turning once. Remove chicken from pan.

Add remaining 1 1/2 teaspoons oil, onion, and garlic; sauté 1 minute.

Add tomato and remaining ingredients. Bring to a simmer and cook for 9 minutes until the sauce is slightly thickened, stirring occasionally.

Serve chicken with the tomato mixture.

