

Chicken with Figs, Olives, and Sun Dried Tomatoes

Ingredients

- 1/2 cup extra virgin olive oil
- 6 boneless skinless chicken breast halves,
- 1 dash salt and pepper, to taste
- 3 tbsp minced garlic
- 2 cups white wine
- 1 cup unsalted chicken stock
- 8 oz sun dried tomatoes (not packed in oil)
- 8 oz dried Mission Figs, stemmed and quartered
- 1 cup pitted green olives, halved
- 1/2 cup caper berries
- 1 bay leaf
- 1/2 cup brown sugar, or to taste
- 1/2 cup red wine vinegar, or to taste
- 1 tbsp dried oregano
- 4 cups cooked couscous or rice

Instructions

Heat 1/4 cup of the olive oil in a large skillet over medium heat until hot and bubbling, but not smoking.

Rinse chicken and pat dry. Season chicken with salt and pepper.

Working in batches, add the chicken to the pan without crowding. Brown chicken on both sides about 10 minutes total per batch, transferring the chicken to a plate as they are ready.

Add remaining oil to the skillet and reduce the heat to medium. Add garlic to the pan and saute, stirring constantly, until soft but not brown, about 1 minute.

Return heat to high, add white wine and simmer, scraping browned bits from the bottom of the skillet with a wooden spoon, until reduced by half, about 10 minutes. Add any chicken juices that have accumulated on the plate, chicken stock, tomatoes, figs, olives, capers and bay leaf, and cook for 5 minutes.

Summary

Yield: 6

Source: The Border Grill, Santa Monica, CA

Prep Time: 1 hour

Category: Poultry

Cuisine: Mexican

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Stir in brown sugar, vinegar and oregano. Adjust salt and pepper and sugar and vinegar as necessary. There should be a good balance of sweet and sour.

Return chicken to the pan and simmer gently until chicken is just cooked through, check for doneness in 5 minutes. Remove from heat, discard bay leaf and serve immediately over a bed of rice or couscous.

Notes

I used Agave following conversion information on package instead of brown sugar.