

Questions

[Feedback](#)


[About Us](#)

[Advertising](#)

2 Saute garlic in pan drippings for 30 seconds, then add onion and saute for 3 minutes. Add tomatoes and bring to a boil. Lower heat, add 1/2 cup white wine and simmer for 10 minutes. Add thyme and basil and simmer for 5 more minutes.

3 Return chicken to skillet and cover. Cook over low heat until the chicken is cooked through and no longer pink inside. Add olives and parsley to the skillet and cook for 1 minute. Season with salt and pepper to taste and serve.

Makes 6 servings

Scale this Recipe to servings 

[About Recipe Scaling](#)



Find Similar Recipes

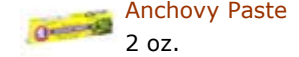
World's Largest Online Kitchen Marketplace!

Kitchenware



Open Skillet
12 "
Our Price \$21.99
Compare at \$24.99
[More Kitchenware...](#) >

Specialty Foods



Anchovy Paste
2 oz.
Our Price \$1.56
[More Specialty Foods...](#) >

Nutrition at a glance

Servings Per Recipe: 6	amount per serving
Calories	239
Protein	29g
Total Fat	8g
Sodium	391mg
Cholesterol	68mg
Carbohydrates	8g
Fiber	2g

[View > Detailed Nutrition](#)

[About our nutritional information](#)

 [back to top](#)

ALL RIGHTS RESERVED Copyright 2001 Allrecipes.com
Please review our [Legal Notice](#) and [Privacy Policy](#).