



MEDITERRANEAN CHICKEN *with* FETA CHEESE *and* SUN DRIED TOMATOES



YIELD: 2 servings
PREP TIME: 5 minutes
COOKING TIME: 6 minutes

1 pound Trader Joe's Organic Free Range Chicken Breast Tenders
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1 tablespoon canola oil
½ cup Trader Joe's Julienne Sliced Sun Dried Tomatoes in Olive Oil, plus 1 tablespoon of the oil
¼ cup pitted kalamata olives
½ cup Trader Joe's Crumbled Feta with Mediterranean Herbs

This dish is easy enough to make for yourself on a weekly basis, but flavorful and colorful enough to serve on a special occasion.

- 1.** Season the chicken with salt and pepper. In a medium skillet, heat the oil over medium-high heat until shimmering. Add the chicken and sauté until golden on one side, 2 to 3 minutes. Flip the chicken over and cook for 2 to 3 minutes longer. Cut into the thickest piece to determine it's no longer pink.
- 2.** In a small bowl, stir the sun dried tomatoes with the olives and feta to combine.
- 3.** Transfer the chicken to a serving plate and top with the feta mixture.