



# Sun-Dried Tomato Chicken with Capers

*A savory dish featuring Delavignes Sun-Dried Tomato Infused Olive Oil, this recipe can be easily doubled!*

## You Will Need:

- 1lb chicken pieces (on or off the bone, your preference!)
- 2 Tablespoons of Extra-Virgin Olive Oil (EVOO)
- ½ cup Sundried tomatoes, drained and thinly sliced
- ¼ cup capers, drained
- ½ cup chicken/veggie broth, or water
- Approx ¼ cup **Delavignes Sun-Dried Tomato Infused Olive Oil**
- ½ package of egg noodles

**Directions:** Prepare the egg noodles as directed, toss with approx 2 Tablespoons of Sun-Dried Tomato Olive Oil and keep warm until serving. Heat the EVOO in a large skillet on Medium. Sauté the chicken until cooked through and browned. Stir in capers, tomatoes and broth; cover & cook for 5 min. Serve over warm noodles with fresh ground pepper and sea salt to taste. Drizzle each dish with Sun-Dried Tomato Olive Oil before serving.