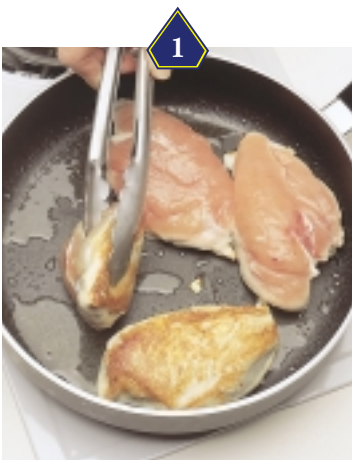


CHICKEN BREASTS *with Capers and Sundried Tomatoes*

4 servings

1 tbsp	PASTENE Extra Virgin Olive Oil	15 mL
4	skinless, boneless chicken breast halves	4
6	PASTENE Sundried Tomatoes in Oil, drained and chopped	6
1½ cups	chicken stock, heated	375 mL
1 tbsp	PASTENE Tomato Paste	15 mL
¼ cup	PASTENE Capers in Vinegar, drained salt and pepper	60 mL

- Preheat oven to 350°F (180°C).
- Heat oil in a skillet over medium heat. Add chicken, and brown 4-5 minutes on each side. Season to taste with salt and pepper.
- Remove chicken to a baking dish and cook in oven for 12-15 minutes, or until chicken is no longer pink inside.
- Using same skillet, stir in sundried tomatoes, chicken stock, tomato paste and capers. Mix well and season to taste with salt and pepper. Keep hot until ready to serve.
- Slice chicken and top with sundried tomato sauce. Serve with risotto, if desired.



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