



SAUTÉED CHICKEN LIVERS with Olives

4 servings

3 tbsp	PASTENE Extra Virgin Olive Oil	45 mL
1 lb	chicken livers, trimmed of fat and halved	500 g
1	red onion, chopped	1
1	celery stalk, finely diced	1
1 tsp	dried oregano	5 mL
2 cups	chicken stock, heated	500 mL
2 tbsp	PASTENE Tomato Paste	30 mL
1 tbsp	cornstarch	15 mL
3 tbsp	cold water	45 mL
½ cup	PASTENE Pitted Olives, sliced	75 mL
½ cup	PASTENE Roasted Peppers, diced	75 mL
	chopped fresh parsley	
	salt and pepper	

- In a skillet, heat 2 tbsp (30 mL) olive oil over medium heat. Season chicken livers with salt and pepper. Add half of the livers to pan; cook 3 minutes. Remove cooked livers and cook second batch 3 minutes. Set livers aside.
- Add remaining oil to pan. Add onion, celery and oregano; season to taste with salt and pepper. Cook 5 minutes over high heat.
- Stir in chicken stock and tomato paste; cook 3 minutes over medium heat. Dissolve cornstarch in the cold water; stir into skillet. Cook 1 minute.
- Return livers to skillet, add olives and roasted peppers; stir well and simmer for 4 minutes over low heat. Sprinkle with parsley and serve immediately.