



Sage Chicken Roasted Kalamatas with Tomato Feta Sauce

Sage chicken breast atop a tomato olive sauce, topped with feta.

Yield: 24 servings

Ingredients

- 3 cups Kalamata olives
- 3 cups Onion, diced ½"
- ¾ cup Whole garlic cloves
- 3 tbsp. Light olive oil blend
- 1- #10 can Christina's Organic Diced Tomatoes in Juice
- 2 cups Chicken stock
- ½ cup Balsamic vinegar
- 3 each Bay leaves
- 24 each Chicken breast, bone-in
- 1 bunch Fresh sage
- ¾ tsp. Sea salt
- ½ tsp. Freshly ground black pepper
- 3 tbsp. Light olive oil blend
- 2 cups Herb feta cheese, crumbled

Directions

1. Preheat oven to 350°F.
2. Heat oil in a large heavy skillet or cast iron pan over medium heat. Add onion, garlic cloves and Kalamata olives. Sauté until onion and garlic are lightly caramelized, about 5–7 minutes. Pour sautéed ingredients into a roasting pan with Christina's Organic Diced Tomatoes in Juice, chicken stock, balsamic vinegar and bay leaves; mix well. Place into oven uncovered.
3. While tomatoes and Kalamata olives are roasting in the oven, prepare the chicken breast. Tuck 3–4 fresh sage leaves under each chicken breast skin. Season chicken with sea salt and black pepper.
4. Using the same skillet, heat oil over medium-high heat. Add sage chicken breast, skin-side down. Cook for 5–6 minutes or until the skin is crispy and golden brown. Using tongs, turn chicken and cook an additional 5–6 minutes. Cook chicken in batches; don't over-crowd the skillet.
5. Remove roasted tomatoes and Kalamata mixture from the oven. Place the sage chicken breast skin-side up on top of the tomato olive mixture. Return roasting pan to the oven and roast an additional 18–22 minutes or until chicken is cooked and internal temperature reaches 160°F.
6. For 1 serving, ladle 6 oz. of tomato olive sauce onto a warm dinner plate. Top with 1 sage chicken breast, sprinkle with 2 tbsp. of herb feta cheese. Serve immediately.