

Italian Village Restaurants
Recipe Form

Name: Pollo Alla Salsa Piccante		Yield: 1 Portion
Prep Time: 15 minutes		Shelf Life: To Order
<u>Ingredient</u>	<u>Amount</u>	
Boneless and Skinless Chicken Breasts	2 EA. 6 OZ.	
Pepperoncini's, Sliced into rings	3 EA.	
Roasted Red Peppers , Diced fine	1 EA.	
Capers	½ Teaspoon	
Green Onions, diced fine	1 Tablespoon	
White Wine	2 Oz.	
Chicken Broth	½ Cup	
Olive Oil	2 Tablespoons	
Salt	To Taste	
Black Pepper	To Taste	

Preparation:

- Lightly coat chicken in olive oil, salt and pepper, grill both sides until cooked through but not dry. Approximately 3 minutes on each side.
- Heat saute pan over medium heat, add olive oil, Pepperocini's, Roasted red peppers, and Capers. Saute for 2-3 minutes until tender.
- Add white wine and chicken broth and bring to a boil.
- Add cooked chicken breasts and simmer for 1-2 minutes.
- Serve with pasta of your choice topped with sauce.