

Mediterranean Chicken

- 4 medium skinless, boneless chicken-breast halves (about 1 ¼ lbs)
- ¼ teaspoon salt
- ¼ teaspoon coarsely ground black pepper
- 3 teaspoons olive oil
- 1 small onion, finely chopped
- 4 medium plum tomatoes
- ¼ cup Kalamata olives, pitted and chopped
- 1 tablespoon fresh lemon juice
- ¼ cup water
- ½ cup crumbled feta cheese
- 2 tablespoons chopped fresh *parsley*

Sprinkle chicken with salt and 1/8 teaspoon pepper. In nonstick 12-inch skillet, heat 1 teaspoon olive oil over medium-high heat until hot. Add chicken and cook 6 minutes. Reduce heat to medium; turn chicken over and cook 6 to 8 minutes longer, until juices run clear when thickest part of breast is pierced with tip of knife. Transfer chicken to platter; cover with foil to keep warm.

In same skillet, heat remaining 2 teaspoons olive oil over medium-low heat. Add onion and cook, stirring, about 5 minutes or until tender and golden. Add tomatoes, olives, lemon juice, water, and

remaining 1/8 teaspoon pepper and cook, stirring, 1 minute or until tomatoes release their juice. Stir in feta cheese and parsley. To serve, pour tomato mixture over chicken.

Serves 4.