



# Chicken with olives and lemon



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Fácil



Custo  
Intermediate




Com quem?  
With family



Nº de pessoas  
4 pessoas

## Ingredientes

 100g of Gallo Green Pitted Olives

 To taste: Gallo Extra Virgin Olive Oil Reserve

- 4 chicken breasts
- 1 tbsp of garlic powder
- 1 chopped onion
- 2 chopped garlic cloves
- 3 lemons
- Chopped parsley, to taste
- Fleur de sel, to taste
- Pepper, to taste

## Method of preparation

1

Season the chicken breasts with salt, pepper and garlic powder.

2

In a nonstick frying pan, heat a bit of Gallo Extra Virgin Olive Oil Reserve and hat the chicken breasts until golden on both sides.

3

Remove from the pan and set aside.

4

In the same frying pan, sauté the onion and garlic with a bit of olive oil for 4 minutes.

5

Add the Gallo Green Olives and the sliced lemons and let them simmer on low heat for 5 minutes.

6

Add the chicken breasts, cover the pan, and cook for another 10 minutes.

7

Sprinkle with chopped parsley before serving.

*Produtos utilizados*



*Green Pitted Olives*

Olives



*Reserve*

Extra Virgin Olive Oil



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