

Warm Tomato Relish with Chicken Breast

Looking for a way to use those fresh tomatoes? This is a great addition to any type of lean meat...chicken, steak, pork loin. The olives add a bit of salty taste...if that isn't for you, just go easy on the olives.

Ingredients:

- 1 lb chicken breast, cut thin
- 1 tsp. grated lemon zest
- 2 garlic cloves, minced
- ½ tsp. fresh rosemary, minced
- 1 pint cherry tomatoes, halved
- ¼ cup Kalamata olives, pitted, chopped coarse
- 1 tablespoon olive oil
- salt & pepper

Preparation:

1. Put a large skillet on medium-high heat and spray with cooking spray. Cook chicken breast on each side for about 8 minutes (depending on thickness) or until done. Remove chicken from pan and cover to keep warm.
2. Add lemon zest, garlic and rosemary to the still heated pan and sauté for about 30 seconds.
3. Add tomatoes and olives and cooking, scraping up any browned bites, until tomatoes are hot, about 4 minutes.
4. Stir in olive oil and salt & pepper to taste. Put on top of chicken breast and serve.