

Chandelier Lemon Chicken

An original and tasty flavor explosion

Secret Ingredients: **Chandelier Chardonnay Fire Grilled Garlic Marinade, Pepper with Lemon Oil and Asian Lemon Finishing Sauce by Tavern on the Green**

Ingredients

You will need:

2 lbs. Boneless, skinless chicken thighs

Approximately ½ of 12.7 oz. bottle

Tavern on the Green Chandelier Chardonnay Fire Grilled Garlic Marinade

½ cup of flour

½ cup fruity, red wine

1 cup of marinated artichoke hearts

½ cup ripe olives, sliced

Al dente Tri-color pasta for four

4 T **Tavern on the Green Pepper with Lemon Oil**

Tavern on the Green Asian Lemon Finishing Sauce to taste

Salt and Pepper to taste

Parmesan or Romano Cheese

Time / Servings

Total: 1 hr. plus marinating time

Active: 20 Minutes

Makes: 4 Servings

Medium

Directions

Easy Preparation

1. Salt the chicken to taste and place in a zip top bag pour in the **Tavern on the Green Chandelier Chardonnay Fire Grilled Garlic Marinade**. Marinate for about one hour in the refrigerator.
2. In another zip top bag combine the flour, salt and pepper. After marinating, place chicken in the flour mixture and coat each piece. Reserve the marinade liquid for step #6.
3. Heat enough **Tavern on the Green Pepper with Lemon Oil** to cover the bottom of a heavy pan and lightly brown chicken on all sides about 8-10 minutes over medium-high heat
4. Uncover, add artichoke hearts and ripe olives.
5. Remove all solids then blend ingredients.
6. Stir in reserved liquid from marinade and enough wine to create a light sauce. Add **Tavern on the Green Asian Lemon Finishing Sauce** to thicken gravy as needed. Salt and pepper to taste.
7. Place chicken on a bed of pasta and pour the sauce over the chicken.
8. Sprinkle the Parmesan or Romano over top and enjoy!