

Olive-Stuffed Chicken with Almonds

Servings: 4

Source: Gourmet, April 2001

Ingredients

- 4 Boneless Chicken Breast Halves, With Skin
- 1 cup Brine Cured Green Olives, Pitted And Chopped
- 2 tbsp Unsalted Butter
- ¼ cup Whole Almonds With Skins
- 2 Fresh Flat-Leaf Parsley, Chopped

Method

Pat chicken breast dry, then cut a 2-inch long horizontal slit in thickest part of each. Stuff each chicken breast with 1½ tsp olives, then season with salt and pepper.

Heat 1 tbsp butter in 12-inch nonstick skillet over moderate heat until foam subsides, then toast almonds, stirring often, until a few shades darker, 5 to 8 minutes. Transfer with a slotted spoon to a cutting board to cool (do not clean skillet).

Increase heat to moderately high, then add chicken breasts, skin sides down, to butter remaining in skillet and sprinkle with remaining olives. Saute chicken breast until skins are golden brown, 8 to 10 minutes. Turn chicken breasts over and cook, covered, over moderate heat until just cooked through, 5 to 7 minutes more, then transfer with tongs to plates.

While chicken is cooking, chop almonds.

Add remaining tbsp butter and 3 tbsp water to skillet and heat, stirring, until butter is melted. Stir in almonds, parsley, and pepper to taste. Spoon sauce over chicken.