





*Wine & Dine with Jeff*





## **Greek Style Chicken Breasts**

Greek Style Chicken Breasts pairing with  
Pence Pinot Noir 2017









# INGREDIENTS

 1 1/2 pounds of chicken breasts (boneless & skinless)  
 1 lemon sliced for roasting  
 2 roma tomatoes (diced and seeds removed)  
 5 whole artichokes (used jarred paked just in water) liquid  
removed and dried

 1/2 cup of kalamata olives  
 2 oz of feta cheese  
 Salt and pepper to taste  
 1 tablespoon of olive oil

## INGREDIENTS FOR MARINADE

 1/2 cup of greek yogurt  
 2 lemons juiced and zest of 1 lemon  
 4 minced garlic cloves  
 1 1/2 teaspoon of dried oregano  
 1 teaspoon of dried basil  
 Salt and pepper to taste

# DIRECTIONS

1. For marinade whisk together all ingredients: greek yogurt, juice of lemons plus zest, garlic, oregano, basil, salt and pepper. Add

the chicken and marinate for a minimum of 3 hours or overnight.

2. You can grill, pan fry or I had a cast iron grill pan i used because it was not nice outside for grilling. Grill on medium heat for 5 minutes on each side for beautiful grill marks the chicken will finish cooking in the oven.

3. At the same time brush the artichokes with olive oil and grill 4 to 5 minutes also on medium heat.

4. In a dutch oven with a lid add chicken stock then place your grilled chicken and grilled artichokes in the pan add tomatoes, olives and lemon slices. Bake with lid on for 35 minutes at 375 degrees until fork tender.

5. Remove from oven and top feta cheese.