

Mediterranean Olive Chicken Skillet

Savor the flavors of the Mediterranean with this quick and easy olive chicken skillet. Juicy chicken breasts are sautéed with a medley of olives, garlic, and herbs, creating a delightful dish that's perfect for a satisfying meal in minutes.



Main Dish

Mediterranean

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast (about 6 oz)
- 1/4 cup mixed olives (green and black)
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- Salt and pepper to taste
- 1/4 lemon, juiced
- Fresh parsley for garnish

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Season the chicken breast with salt, pepper, and oregano.
- 3 Add the chicken to the skillet and cook for about 5-7 minutes on each side, or until fully cooked and golden brown.
- 4 Remove the chicken from the skillet and set aside.
- 5 In the same skillet, add minced garlic and olives, sautéing for 2-3 minutes until fragrant.
- 6 Return the chicken to the skillet, add lemon juice, and toss everything together for an additional minute.
- 7 Serve hot, garnished with fresh parsley.