



# Agrodolce Chicken

## Ingredients

- 2 skinless chicken breasts
- 1 tablespoon flour
- 1 tablespoon [Fustini's Tuscan Spice blend](#)
- 3 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 1 small red onion, halved and thinly sliced
- 1/3 cup mushrooms, sliced
- 2 stalks of celery, thinly sliced
- 1 cup cherry tomatoes, halved
- 2 tablespoons [Fustini's Rosemary Garlic Agrodolce](#)
- 3 tablespoons flat-leaf parsley, chopped
- Parmesan cheese, shaved
- salad greens and crusty bread

## Sharon's Hint

Pour any left over sauce into a small bowl and use for dipping with the crusty bread.

## Directions

### Step 1.

Slice the chicken breasts in half horizontally so that you have four thin pieces. Combine seasoning with flour and dust chicken with the seasoned flour, shaking off any excess. Heat olive oil in a sauté pan and brown the chicken well on both sides. Remove then cook the mushrooms, onion and celery in the same pan for 3 minutes and season. Add the tomatoes and cook for 3-4 minutes until they start to break down. Stir in the agrodolce. Put the chicken back in the pan and cook for 3-4 minutes until cooked through then stir in the parsley. Garnish with Parmesan cheese, serve on top of salad greens along side crusty bread.