

## Poulet sauté au xérès

1–2 pounds chicken breast

Flour

Olive Oil

Pepper,

Salt (not too much: the olives are very salty)

½ cup dry sherry<sup>1</sup>

1 cup chicken bouillon, fresh preferred

2 cloves of garlic

thyme

6-8 oz. green Greek olives (Krinos pitted preferred)

- Cut the chicken into 1 inch cubes, roll in flour, salt
- Cut the olives in slices and reserve
- Heat the oil in a large skillet, quickly brown the chicken cubes in small quantities. Pepper and remove to side dish.
- Pour the sherry and bouillon into the skillet. Crush the garlic over the skillet, add the thyme and reduce the sauce slightly.
- Reduce the heat, add the chicken, stir, cover and let simmer 10 minutes. Half way through, add the olives.
- Serve over rice.

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<sup>1</sup> I use Savory and James Fino sherry