Poulet a la Provencale (My slightly altered version)

2 pounds of boneless, skinless chicken breasts

About 25 large black olives, pitted and sliced

7 or 8 Roma tomatoes

Juice from the olives

1 clove Elephant garlic cut very, very thinly

Basil

Salt

Cayenne pepper

Olive oil

**NOTE:** The first time I made this recipe, I used organic Roma tomatoes. You know what? It was a waste of money. I spent a good deal more money for the organics and when I cut them, they looked like hot-house tomatoes. I made this over the weekend with non-organic and there was no difference in taste. Be careful when buying produce and other foods labeled "organic". That "Organic" label is just so vague at times…anyway…

**Prep work:**

1. Pound the heck out of the chicken. Get it really, really thin. The thinner the chicken, the more evenly and quicker it'll cook.

2. Place the pounded chicken on a plate, cover with plastic wrap and put in the fridge till ready to cook.

3. Cut the tomatoes in larger pieces. Maybe four cuts to a tomato.

4. Slice the garlic paper thin or as think as possible. I like to use Elephant garlic because it is not only easier to slice, but the taste is milder and not overbearing.

5. Slice the olives (I get the non-canned olives, but canned are fine—just save the juice).

6. Put the cut tomatoes, the sliced garlic, the sliced olives into a bowl. Pour the olive juice over them. Cover with plastic wrap and set aside.

**Ready to Cook:**

1. Heat a large pan with olive oil.

2. While the olive oil is heating up, season the chicken with cayenne pepper and salt. Set aside.

3. When the olive oil is heated, add the tomato, olives, garlic and juice from the olives.

4. Heat till the tomato is soft---you can turn the heat down if it looks like the garlic will burn.

5. Add some ripped Basil to the tomato mix. I like to just rip the leaves and rub them to get the oil out.

6. When the tomato mixture is soft, take them out and put them into a bowl.

7. Add the chicken to the pan—I don't clean the pan out before doing so. The pan will have both the olive oil and some of the juices from the tomato and olives—it'll only add more flavor.

8. Cook the chicken about 3 to 4 minutes on each side then add the tomato mixture back to the pan.

9. Cook a few more minutes till the chicken is completely cooked, but not dry.

Plate and serve with a salad. It's a nice light dinner!