

Although it would be great to grill the chicken breasts in this recipe, you really do want the caramelized juices to create the warm, savory green olive dressing that's poured over each serving at the end.

### Chicken Breasts with Green Olive Dressing

*Serves 4*



- 8 cups mixed salad greens*
- 1 jar Napoleon Marinated White Asparagus, drained*
- 4 boneless, skinless chicken breast halves (about 5 oz. each)*
- 3/4 teaspoon each coarse salt and freshly ground black pepper*
- 2 tablespoons plus 1/3 cup Napoleon Fruttato or Extra-Virgin Olive Oil*
- 1 cup Napoleon Almond-Stuffed Manzanilla Olives, drained and coarsely chopped*
- 1/3 cup chopped shallots*
- 2 tablespoons Napoleon White Balsamic Vinegar*
- 1 teaspoon Napoleon Anchovy Paste (optional)*
- 1/2 teaspoon Dijon mustard*
- 2 tablespoons chopped Italian parsley*

Divide the greens between 4 serving plates. Top with the asparagus and set aside.

Sprinkle the chicken with 1/2 teaspoon each of the salt and pepper. Heat a large skillet over medium-high heat. Add 2 tablespoons of the oil and heat for 15 seconds. Add the chicken and cook until nicely browned, about 5 minutes. Turn and cook 5-7 minutes longer or until cooked through. Transfer to a cutting board.

Stir in the olives and shallots and cook until the shallots soften, about 2-3 minutes. Add the remaining 1/3 cup of olive oil, vinegar, anchovy paste if using, mustard, and the remaining 1/4 teaspoon each of the salt and pepper and bring just to a simmer. Slice the chicken breasts crosswise into 1 1/2-inch diagonal slices and place over the asparagus and greens. Spoon the olive mixture over the chicken and greens, dividing equally. Sprinkle with the parsley and serve.

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