



SICILIAN CHICKEN AND LEEKS

Ingredients:

- ☞ 1lbs of Chicken Breast Cubed
- ☞ 6-Tablespoons Olive Oil
- ☞ 2-Teaspoons "CANATELLA'S" Mediterranean Seasoning
- ☞ 2-Teaspoons "CANATELLA'S" Sicilian Seasoning
- ☞ 1-Tablespoons of Minced Garlic
- ☞ 1-Medium Leek with top green part and 1/2 inch root removed
- ☞ 1/2-Cup White Wine (Chardonnay)
- ☞ 4-Tablespoons Lemon Juice
- ☞ 1-Cup Long Grain Rice
- ☞ 2-Cups Chicken Stock
- ☞ 8oz of Mushrooms sliced
- ☞ 1-Tablespoon Butter
- ☞ 3-Tablespoons of Dried Parsley

Method:

Bring the **Chicken Stock** to a boil in a small pot. Stir in the **Rice**, 2 Tablespoons of **Lemon Juice**, and 1 tablespoon of the **Olive Oil**. Return to a boil, then reduce the heat to a simmer and cover the pot. Cook for 16 to 17 minutes, until tender. Then add **Parsley** and mix thoroughly and set aside.

Heat a large nonstick skillet over medium-high heat. Add the remaining 1/4 cup **Olive Oil**, and the **Butter**. When the butter melts into the oil, add the **Chicken**, **Garlic**, **Mediterranean** and **Sicilian Seasoning** to the pan and sauté until lightly golden on both sides, about 5 minutes.

Cut the leeks in half lengthwise, and then slice into 1/2-inch half-moons. Place the leeks in a colander and wash under cold running water, separating the layers and releasing all the grit.

Add **Leeks** and **Mushrooms** to the chicken. Cook the leeks with the chicken until they wilt down, about 3 minutes. Add the **White Wine** to the pan and scrape up any pan drippings cook about 2 more minutes. Drizzle the rest of **Lemon Juice** over the chicken and leeks, bring to a boil and remove from heat.

Pile the chicken and leeks on dinner plates and top with a small mound of lemon rice.