

**8 -6 Oz. Boneless, Skinless Chicken Breast**  
**8 Oz. White Button Mushroom Caps**  
**24 Oz. Tomato, peeled, seeded and diced**  
**16 Oz.. Artichoke Hearts, quartered**  
**2 Oz. Sliced Black Truffles**  
**(substitute 6 Oz. Sliced Black Olive for Truffles)**  
**6 Oz. Whole Pearl Onion, peeled**  
**1 Clove Garlic, minced**  
**3/4 C. Dry White Wine**  
**1/4 C. Sherry**  
**1/4 t. Bitters**  
**3 T. Chopped Parsley**  
**1 t. Ground Black Pepper**

**1 t. Salt**  
**2 T. Olive Oil**

Heat a 5 quart sauté pan. Season chicken breasts with salt and pepper. Add olive oil to pan and sauté chicken about 5 minutes each side. Add wines, heat to simmer. Add garlic, onion, tomato, truffles, quartered artichoke hearts, mushrooms and bitters in order. Adjust seasoning. Heat to simmer. Add parsley. Serve over saffron rice.

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**Serves: 8    Serving Size: 1 Full breast each plus approx. 1 C. sauce    Preparation Time: 1 Hour 30 Minutes**

**Nutrition Facts (Does not include Saffron Rice)**

**Calories per serving: 306.2    Calories from fat: 28.2%    Total fat: 7.3 g    Saturated fat: 1.2 g    Cholesterol: 87.4 mg    Dietary fiber: 3.7 g    Protein: 25.8 g    Vitamin A: 146.0 RE    Vitamin C: 40.7 mg    Calcium: 79.0 mg    Iron: 3.8 mg**