

Lemon Rosemary Chicken

- 1 1/2 pounds boneless, skinless chicken, cut into 1" chunks
- Salt and pepper
- 2 tablespoons olive oil
- 1 medium red onion, cut in half and sliced from root to top
- 8 ounces mushrooms, sliced
- 1 1/2 tablespoons coarsely chopped rosemary
- 1/2 cup chicken broth
- Lemon zest of 1 lemon
- 1/3 cup chopped pitted prunes
- 1/3 cup chopped pitted green olives
- 3 tablespoons fresh lemon juice

Season the chicken with the salt and pepper. Heat the olive oil in a large skillet over high heat. When the pan is very hot, add the chicken pieces, spreading them in a single layer. Cook them undisturbed until the bottoms of the chunks brown lightly, about 3 minutes. Scrape the chicken pieces loose with a spatula, stir them around, and cook them another 3 minutes, stirring several more times, to lightly brown the other sides. Slide the chicken out of the pan onto a warm platter. Adjust the heat to medium-low. Add the onion, mushrooms and rosemary to the skillet and cook until they become limp, about 3 minutes. Pour in the chicken broth and stir to dissolve the browned layer on the bottom of the pan. Stir in the lemon zest, prunes, olives, 1/2 teaspoon salt, a few grinding of black pepper, and the browned chicken. Cover tightly and cook over low heat for 15 minutes, or until the chicken is tender. Uncover the pan and increase the heat to high. Stir in the lemon juice, and cook until the sauce reduces and thickens enough to coat the meat with a glaze, 2-3 minutes. Serve while still hot.