

## Chicken Angelo

recipe from my friend, Juli

printed from whatisonyourmenu.blogspot.com

- 2 or 3 boneless skinless chicken breasts, cut into pieces or strips
- olive oil
- 2 cloves fresh minced garlic
- 1 Tbsp. Italian seasoning
- 1 small can mushrooms (or use fresh and add 1/2 c. chicken broth)
- 1/4 c. white wine vinegar
- 1 jar artichoke hearts with liquid
- cooked pasta (like angel hair or spaghetti)

1. Brown chicken pieces in a little olive oil at medium high heat with fresh minced garlic.
2. Once brown, reduce heat until cooked through.
3. Add Italian seasoning, mushrooms with liquid, vinegar and artichoke hearts (with liquid).
4. Cook over low heat about 15 to 20 minutes or until sauce reduces a bit.
5. Cook pasta according to package directions, drain and add to chicken/sauce mixture. Toss until well coated and serve.

(Even better the next day, so feel free to make it ahead of time.)