

# Chicken, mint and zucchini stacks

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## INGREDIENTS

1/3 cup (50g) flour  
4 x 200g chicken breast fillets, skin removed  
2 small zucchini, cut into 1cm slices  
30g butter  
2 tablespoons vegetable oil  
12 mint leaves, plus extra to serve  
1 garlic clove, finely chopped  
1 tomato, finely chopped  
1/3 cup (80ml) dry white wine  
¼ cup (40g) kalamata olives  
½ cup (50g) grated mozzarella  
salad, crusty bread, to serve (optional)

## METHOD

Season flour with salt and pepper. Toss chicken and zucchini in flour to coat, shaking off excess. Heat butter and 1 tablespoon of oil in a frying pan on high. Cook chicken for 2 minutes each side, until browned. Set aside on paper towel. Cook zucchini for 2 minutes each side, until golden. Set aside on paper towel.

Preheat oven to 200°C. Place chicken in one layer in a baking dish. Top with mint and zucchini. Wipe out pan with paper towel and heat remaining oil on medium. Sauté garlic for 30 seconds. Add tomato and cook for 1 minute. Stir in wine and olives and bring to boil. Pour over chicken. Top with mozzarella.

Bake for 15 minutes, until cooked. Top with extra mint and serve with salad and bread, if you like.