

# WILD VINES®

# FRUTÉZIA®

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## Brazilian Chicken

*Pairs well with Wild Vines® Blackberry Merlot*

Serves 4

2T Olive oil

4 Plump boneless, skinless chicken breast halves

1/4 C Port

1/4 C Dry red wine

3/4 C peeled, seeded, and diced tomatoes (canned are fine; drain them first)

1/4 C Orange juice

8 Small new potatoes, peeled and quartered

1/4 C Green olives, pitted and sliced

In a deep frying pan over medium heat, heat the oil for two minutes, then add chicken breasts. Turn the heat to high and cook for one minute, until the chicken begins to brown. Lower the heat to medium and cook the chicken for six more minutes. Remove the chicken breasts, place them on a plate and set it aside. Discard the pan drippings. Now pour the port and red wine into the pan and cook over high heat until it boils, stirring to remove any bits of chicken that have stuck to the bottom. Add the crushed tomatoes, orange juice, and potatoes, stirring occasionally. Return the chicken to the pan, cover, and simmer over a low heat, stirring occasionally, for about 30 minutes or until the chicken and potatoes are tender. Serve at once.