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**CAVA CHICKEN RECIPE**

**Cava Chicken Recipe:** A simple and flavorful dish made with chicken, white wine, tomatoes, and feta cheese. This easy weeknight meal is perfect for a quick and healthy dinner.

### EQUIPMENT

* Large Skillet: To cook the chicken and prepare the flavorful sauce.
* Baking Dish: To transfer the browned chicken and sauce before baking.
* Oven To bake the chicken to perfection.
* Kitchen Tongs: For flipping and transferring the chicken easily.
* Cutting Board and Knife To prepare and season the chicken.
* Measuring cups and spoons For accurate ingredient measurements.
* Serving Platter. To beautifully present and serve the cooked chicken.

### INGREDIENTS

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* 4 boneless skinless chicken breasts, tender and juicy, ready to soak up all the rich flavors.
* 1 tablespoon olive oil infusing the chicken with a hint of Mediterranean goodness.
* 1/2 teaspoon salt and 1/4 teaspoon black pepper elevating the dish to gourmet heights.
* 1/2 cup dry white wine adding a touch of sophistication to every bite.
* 1 14.5 ounce can diced tomatoes, undrained, bursting with freshness and vibrant taste.
* 1/2 cup chicken broth bringing depth and complexity to the sauce.
* 1/4 cup chopped fresh parsley a generous handful infusing the dish with freshness.
* 1/4 cup crumbled feta cheese irresistible, adding a creamy, tangy twist to the ensemble.

### INSTRUCTIONS

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* Preheat your oven to 375°F (190°C) for that perfect cook.
* Season the chicken breasts with a dash of salt and pepper adding that extra flavor.
* In a large skillet, heat the olive oil over medium heat, giving your chicken a nice, golden brown color on both sides.
* Once your chicken is ready, transfer it to a baking dish, getting it all set for the next step.
* In the same skillet, add the wine, diced tomatoes, and chicken broth, bringing it all to a delightful boil. Then, let it simmer for 5 minutes, allowing those flavors to come together.
* Pour this savory sauce over the chicken, ensuring every piece is well coated and ready to dazzle your taste buds.
* Slide your baking dish into the preheated oven and let it bake for 20 minutes or until the chicken is tender and thoroughly cooked.
* Now comes the finishing touch! Sprinkle the dish with freshly chopped parsley and crumbled feta cheese, elevating the flavors to a new level of perfection.
* Serve your Cava Chicken immediately and enjoy every delectable bite of this delightful dish.