



Grilled, Marinated Chicken Breasts with Fresh Herbs and Kalamata Olives

Serves 4

Ingredients:

- 4 Boneless, skinless chicken breasts and chicken tenders
- ¼ cup white wine
- ¼ cup lemon juice + 1 tsp. grated lemon zest
- 2 tsp. minced garlic
- 1 Tbs. fresh thyme, chopped
- 2 tsp. fresh rosemary, coarsely chopped
- 1 tsp. kosher salt
- 1 tsp. coarsely ground black pepper
- ¾ cup olive oil

- ¼ cup extra virgin olive oil
- ¾ cup pitted Kalamata olives, lightly chopped
- 1 Tbs. chopped Italian parsley

Directions:

1. Combine the wine, lemon juice, zest, herbs, salt & pepper, and olive oil. Reserve approximately one half cup of the marinade. Place the chicken in the remaining marinade and turn to coat well. Marinate for 4-6 hours or (preferably) overnight in the refrigerator.
2. Mix the reserved marinade with ¼ cup extra virgin olive oil, the Kalamata olives and chopped parsley. Set aside.
3. Preheat a grill to medium high. Remove the chicken from the marinade and brush off excess oil. Grill the chicken skinned side down, covered, for about 4 minutes or until nice grill marks appear. Turn over and grill on the other side, covered, till just done.
4. Plate the chicken and spoon a small amount of the Kalamata olive mixture over.