

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM ORDINARY.

Herb Marinated Chicken Paillards with Feta Cheese Crumbles

Grilled Lemon and Tomato Salsa



ingredients

Salsa

- 3 tablespoons extra-virgin olive oil, divided
- 1 1/2 cups fresh corn kernels
- 12 ounces cherry tomatoes, halved
- 1/4 cup chopped green onions
- 3 tablespoons finely sliced fresh basil
- 1 lemon, cut in half, grilled and juiced

Chicken

- 4 large skinless boneless chicken breast , cut into 2 oz pieces and slightly pounded flat
- 1/4 Cup Chopped Herbs (Parsley, Thyme, Chives
- TT salt and pepper
- 1 1/2 tablespoons extra-virgin olive oil
- 1 Cup Crumbled Feta Cheese

preparation

Paillards:

Using mallet or heavy-bottomed saucepan, pound chicken between sheets of plastic wrap to about 1/2-inch thickness. Sprinkle with salt and pepper, then oil. Place on med-high well oiled grill. Cook for 2 minutes on each side or till desired doneness. Transfer to plates; top with salsa and serve.