

GRILLED CHICKEN PAILLARD WITH TOMATOES, FENNEL, AND OLIVES

This is, by far, one of our favorite recipes in the book! The true star of this dish is the insanely delicious salad that goes on top of the tender, juicy chicken. The ingredients speak for themselves! Plump raisins, sweet tomatoes, crunchy fennel, and salty olives all tossed with fresh herbs, olive oil, lemon, capers, and toasted buttery pine nuts. This is the perfect light, flavorful, and refreshing summer dish you've been waiting for, and one to share with the people you love the most.

Note: Paillard is a simple technique used to prevent meat from drying out. Simply slice and pound a piece of meat thinly to ensure quick cooking. The result is the most juicy, tender, and delicious piece of chicken you've ever had.

Prep time: 40 minutes

Cook time: 10-15 minutes

Serves 6



Place the raisins in a small bowl, cover with hot water, and soak for 20 minutes. Drain.

To prepare the chicken, start by placing each breast on a cutting board. With a sharp knife, slice the meat horizontally, creating 2 thin slices of chicken. Place a piece of plastic wrap on top of each slice, and working from the center out, pound the chicken with the smooth side of a meat mallet until the meat is $\frac{1}{8}$ to $\frac{1}{4}$ inch thick. Season the chicken on both sides with salt and pepper and transfer to a large plate. Continue with the remaining chicken.

Combine the raisins and the remaining ingredients in a mixing bowl, excluding the garnishes. Taste and adjust seasoning, adding more salt, pepper, lemon juice, and olive oil as needed. Set aside.

Ingredients:

- 6 skinless boneless chicken breasts
- $\frac{1}{3}$ cup golden raisins
- 2 shallots, minced
- 3 cloves garlic, minced
- 2 cups cherry tomatoes, sliced in half
- 1 cup thinly sliced fennel
- $\frac{1}{2}$ cup sliced green olives
- 3 tablespoons capers
- 6 sprigs thyme, leaves removed
- 3 tablespoons chopped parsley
- $\frac{1}{4}$ cup extra-virgin olive oil
- $\frac{1}{2}$ lemon, juiced
- Kosher salt and freshly ground pepper, to taste

Garnishes:

- 3 radishes, thinly sliced
- 4 tablespoons chopped basil
- $\frac{1}{3}$ cup pine nuts, toasted