

# *The Gypsy Chef*

## **Herb Chicken Paillard**

6 chicken cutlets, sliced thinly  
A few sprigs of oregano, thyme and rosemary  
1 garlic clove  
1/4 cup olive oil  
1 tablespoons balsamic vinegar  
Juice of one lemon  
Sea salt and freshly ground pepper to taste

Pull the herb leaves from the stems, give them a rough chop and place in a medium size bowl. Peel the garlic clove and put it through a garlic press right into the bowl. Add the olive oil, vinegar and lemon juice, sea salt and pepper. Whisk to blend. Add the chicken and toss to coat. Allow the chicken to marinate at least 30 minutes. Preheat the grill, when hot add the chicken. It will cook fairly quickly. When it is marked by the grill give it a turn and cook just another minute or two until done.

## **Dijon Vinaigrette**

3 tablespoons extra virgin olive oil  
1 tablespoon red wine vinegar  
1 teaspoon Dijon Mustard  
Sea salt and freshly ground pepper to taste

Place all ingredients in a jar and shake to blend.