



CORLEY FAMILY NAPA VALLEY
MONTICELLO VINEYARDS

GRILLED CHICKEN WITH HERBS AND LEMON

- 3 whole boneless skinless chicken breasts, halved
- 1/4 cup fresh lemon juice
- salt
- 1 lemon, cut in 6 wedges
- 2 teaspoons coarsely-ground black pepper
- 1/2 cup extra virgin olive oil
- 1 tablespoon fresh thyme leaves, chopped
- 2 large garlic cloves, minced
- 1 teaspoon freshly grated lemon zest
- 2 tablespoons olive oil

In a bowl whisk together lemon juice, pepper, and salt to taste and add oil in a stream, whisking until marinade is emulsified. Lay the chicken breasts between sheets of plastic wrap and beat to 1/4 inch thick with a rolling pin or smooth side of a meat pounder. Pour the marinade over the chicken in a large resealable plastic bag. Close and chill for at least 30 minutes.

Prepare a medium-hot grill. On an oiled rack set 5 to 6 inches over glowing coals, grill chicken until just cooked through, about 2-3 minutes on each side. Meanwhile, stir together the last 4 ingredients. To serve, sprinkle dressing around the chicken and garnish with lemon wedges and thyme sprigs.

Enjoy with a glass or more of
Monticello Vineyards Estate Grown Chardonnay

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