

## **Chicken Paillards with Green and Black Olive Relish**

Serves: 4

Prep time: 20 minutes

Grilling time: about 4 minutes

### **Rub**

1 tablespoon ground fennel seed

1-1/2 teaspoons kosher salt

1/2 teaspoon freshly ground black pepper

4 boneless, skinless chicken breast halves, about 6 ounces each

Extra virgin olive oil

### **Relish**

3/4 cup kalamata olives, rinsed, pitted, and 1/4-inch-diced

3/4 cup green olives, rinsed, pitted, and 1/4-inch-diced

3/4 cup 1/4-inch-diced tomato

1/3 cup 1/4-inch-diced celery heart with light green leaves

2 tablespoons extra virgin olive oil

2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme leaves

1 teaspoon minced garlic

Kosher salt

Half lemon

1. In a small bowl combine the rub ingredients.
2. Remove the tenders from the underside of each breast (save for another use). One at a time, place each breast between 2 sheets of plastic wrap and pound to an even 1/4-inch thickness.
3. Evenly coat the chicken with oil and season both sides with the rub.
4. In a large bowl combine the relish ingredients, including salt to taste.
5. Grill the chicken, smooth side down, over **direct high heat** (450° to 550°F), until no longer pink, about 3 minutes. Turn over and grill just to sear the surface, about 1 minute.
6. Transfer the chicken (with the first grilled sides facing up) to a serving platter or individual plates. Spoon the relish over each piece and squeeze fresh lemon juice on top just before serving.

### **Grilling Tip:**

The strip of meat that clings to the underside of each half of a chicken breast is called a "tender." You'll want to remove them (save for another use) so that the breast is easier to pound out into a nice even thickness.