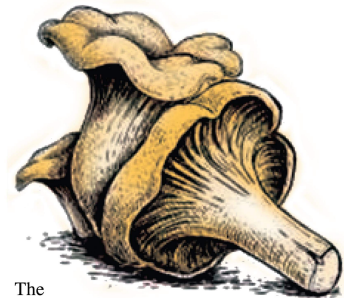


California Chicken

with avocado, tomato, artichokes and pepper jack cheese

This recipe is a great, quick on the grill, great flavor, easy on a busy weeknight. They also cover a lot of the plate so they give the impression there is more than there is, a great way to cook affordably!



The
Carriage House
Cooking School

4 4 ounce	chicken breasts, pounded flat	8 slices	ripe haas avocado
2 tbsp	extra virgin olive oil	1 slices	ripe tomato
2 tbsp	lemon juice	8 sliced	artichoke hearts
2 tablespoons	chopped fresh herbs	8 slices	pepper jack cheese
1 teaspoon	kosher salt		
1 teaspoon	fresh ground black pepper	4 tablespoons	extra virgin olive oil
		4 tablespoons	balsamic vinegar

1. Combine the chicken, olive oil, lemon juice, herbs, salt and pepper together in a non reactive bag or container and marinate for 20 to 30 minutes.
2. While the chicken is marinating preheat a grill or grill pan to medium high heat. Also preheat a broiler to high heat.
3. Place each chicken paillard on the grill, grilling 2 to 3 minutes per side.
4. Remove chicken from the grill and place on a broiler safe dish. Top each chicken breast paillard with 2 slices of avocado, 2 slices of tomato, 2 sliced artichoke hearts and 2 slices of pepper jack cheese.
5. Place the chicken paillards under the broiler and cook until the cheese is melted and golden brown. Remove from the broiler and allow to rest 3 minutes before serving.
6. Place the chicken on a large platter or plates. Drizzle with olive oil and balsamic vinegar.