



GAZEBO ROOM



GRILLED SPARTAN CHICKEN BREASTS

TOTAL TIME: 25 MIN

MAKES: 4 SERVINGS

INGREDIENTS:

- 4 BONELESS, SKINLESS CHICKEN BREASTS
- ½ LB. FETA OR KASSERI CHEESE (SLICED THIN)
- ½ CUP SUN DRIED TOMATOES
- ½ CUP KALAMATA OLIVES (PITTED, CHOPPED)
- ¼ CUP FRESH PARSLEY (CHOPPED)



MARINATE CHICKEN BREASTS IN GREEK OR LITE GREEK DRESSING FOR A MINIMUM OF 4 HOURS. OVERNIGHT MARINATION WILL PROVIDE BEST RESULTS. PREHEAT GRILL AT HIGH SETTING. PLACE CHICKEN BREASTS ON GRILL. WHEN THOROUGHLY COOKED ON BOTTOM, TURN BREASTS AND TURN HEAT DOWN TO MEDIUM SETTING. LAY SLICES OF FETA OR KASSERI CHEESE ON CHICKEN. ALLOW TO COOK UNTIL CHEESE STARTS TO MELT. LAY SUN DRIED TOMATOES OVER CHEESE, SPREAD WITH CHOPPED OLIVES, AND SPRINKLE WITH FRESH PARSLEY. ALLOW TO COOK UNTIL TOMATOES ARE WARM. REMOVE FROM GRILL AND SERVE.



DRESSING:

