

Grilled or Oven-Baked HH Herbs de Lamorinda Chicken

Ingredients:

- 4 boneless, skinless chicken breast or thighs (about 4 ounce each)
- 3 Tablespoons olive oil
- 3 Tablespoons white wine (dry Sauvignon Blanc or Chardonnay)
- 2 Tablespoons Herbs de Lamorinda
- Salt and pepper to taste

Prep to Grill or Bake:

1. Prepare grill to med/high heat or preheat oven.
2. In a small bowl, stir together the olive oil, wine and HH Herbs de Lamorinda
3. Pour herb mixture on chicken breasts - coating each one thoroughly.
4. Put chicken in refrigerator for at least 20 minutes to marinate and infuse flavors.

On the Grill: Place the chicken over med/high heat for 8 to 10 minutes on each side until chicken is cooked through and juices run clear.

In the Oven: Preheat oven to 350°. Bake, uncovered for 25 to 30 minutes until chicken is cooked through.

On the stove top & oven:

Preheat oven to 350.

In a cast iron or oven safe frying pan, put 1 tablespoon olive oil and turn on burner to high. Place chicken in pan and brown on each side for approximately 3 minutes until golden brown. With a potholder, place the pan in the oven for 6 to 8 minutes until the chicken is cook through.

Serve with roasted potatoes, veggies, rice, pilaf, or slice into strips and serve on salad.