



Herb Roasted Chicken Breasts with Panzanella Salad

Serves 4

2 Springer Mountain Farms' Split, Double Chicken Breasts
Kosher Salt & Pepper to taste
1 tbsp Canola Oil
3 sprigs of Rosemary
2 Garlic Cloves, smashed with the side of a chef's knife
2 Ripe Tomatoes, large dice
1 Cucumber, peeled, seeded, & diced
1 cup Croutons or stale Bread cut into cubes
6 ounces fresh Mozzarella, torn or cut into bite-size pieces
½ Basil, torn
½ cup Caesar Dressing*

- Remove the chicken from the refrigerator, season generously with salt and pepper, and leave on the counter for 30 minutes.
- Preheat the oven to 350°F.
- Place a sauté pan over medium heat and add the oil. Sear the chicken for 2 minutes, or until the meat begins to turn golden brown, flip and cook for another 2 minutes. Add rosemary and garlic to the pan and place in the oven. Roast in the oven, rotating pan halfway through, 20 minutes or until the internal temperature of the chicken passes 165°. Remove the pan from the oven and allow to cool.
- While the chicken is roasting, combine the tomatoes, cucumber, croutons, cheese, basil, and dressing in a large bowl. Taste for seasoning.
- Slice the chicken into bite size pieces and serve over the salad.

***Want to make your own dressing?**

3 oil-packed Anchovy fillets, chopped
1 large Garlic Clove
¾ tsp Kosher Salt
1 large Egg Yolk
2 tbsp Lemon Juice
¾ teaspoon Dijon Mustard
½ cup Vegetable Oil
3 tablespoons Parmesan, finely grated

- **In a blender, combine anchovy, garlic, salt, yolk, lemon, and Dijon. Pure.**
- **Add the oil in a thin stream to slowly thicken. Go slow, if you go too quickly the dressing will break.**
- **Once all the oil is added add the cheese and pulse to combine.**
- **Taste and add adjust seasoning.**