



HERB-ROASTED CHICKEN WITH TUSCAN SALAD

½ lb of stale sourdough bread,
cut into small pieces
7 tbsp extra virgin olive oil
2 tbsp red wine vinegar
1 medium-sized cucumber,
peeled, cut into small chunks
1 medium-sized red onion, chopped
6 vine tomatoes, cut into halves
3 garlic cloves, finely chopped
10 torn basil leaves
4 skinless, boneless
chicken breast halves
½ cup lemon juice
½ tsp onion powder
Salt and ground black pepper
2 tsp dried parsley



- Tip the bread into a bowl, season to taste with salt and pepper and add the olive oil and half of the red wine vinegar.
- Add the tomatoes to the bread, along with the cucumber and red onion.
- Add the finely chopped garlic and a pinch of salt. Mix until well combined.
- Pour in the remaining red wine vinegar, plus more to taste, add the basil leaves and mix together with your hands until well combined.
- Turn all knobs on your Alfresco Grill to "OFF" and then turn on the gas supply.
- Lift the hood, depress the igniter button and immediately push and turn the burner control knob 90° counter-clockwise to "MAX" position for the cooking surface you will use.
- Wait for the burner to light. Adjust the temperature and set it between "MAX" and "MIN".
- Let it heat for 5 minutes and oil the grates.
- Dip chicken in lemon juice, and sprinkle with the onion powder, ground black pepper, salt, and parsley. Discard any remaining lemon juice.
- Cook on the prepared grill 10 to 15 minutes per side, or until no longer pink and juices run clear.
- Slice the chicken breasts and serve with Tuscan salad.