GRILLED CHICKEN BREAST WITH BROCCOLINI AND LEMON DRESSED ARUGULA

- 4 Wayne Farms® Sous Vide Chicken Breast
- 1 lb Broccolini
- 1/4 cup Fresh chives, sliced thin
- 3 Tbsp Italian Parsley, chopped
- 2 Tbsp Pink peppercorns

LEMON DRESSING

- 4 Tbsp Extra-virgin olive oil
- Zest of 1 Lemon
- 1/4 tsp Sea salt
- Freshly cracked black pepper to taste

1. Heat the Wayne Farms Sous Vide Chicken using one of the methods listed on the package. Reserve the broth from the chicken breast package to pour on the chicken before you garnish with herbs and peppercorn.
2. Wash and trim the broccolini. Steam for 5 minutes or boil for 5-6 minutes. Broccolini should be bright green.
3. Rinse and spin dry the arugula using a lettuce spinner. Serve chilled.
4. For Lemon Dressing, mix all ingredients together in a bowl using a wire whisk.
5. Place broccolini at the 1 o'clock position on your serving plate.
6. Place the arugula at the 3 o'clock position on your serving plate.
7. Place the heated chicken breast at the 7 o'clock position on your serving plate.
8. Drizzle Lemon Dressing equally over the four plates, pouring it on the broccolini and arugula.
9. Drizzle the broth over the chicken breast.
10. Garnish the chicken breast and arugula with the chives and Italian parsley.
11. Garnish the plate with the pink peppercorns.

ADDITIONAL INFORMATION

Ingredients	• 1/4 tsp Sea salt, • 4 Tbsp Extra-virgin olive oil, • Freshly cracked black pepper to taste, • Zest of 1 Lemon, 1 lb Broccolini, 1/4 cup Fresh chives, sliced thin, 2 Tbsp Pink peppercorns, 3 Tbsp Italian Parsley, chopped, 4 Wayne Farms® Sous Vide Chicken Breast, LEMON DRESSING
Course	Dinner, Entrees
Cuisine	American
Category	Chicken
Serving Size	4