

Chicken Rosemario

Serves 4

4- 6 oz boneless & skinless chicken breast

2 Tbsp. extra virgin olive oil

Salt & pepper

Chopped parsley

1 Tbsp. chopped garlic

1-1/2 cups Limone Sauce

Limone Sauce

Heat together

3/4 cup strong chicken broth

1/4 cup white wine 1 tsp. butter

Juice of 1/2 lemon

Pinch of white pepper

Add

1/2 tsp. cornstarch mixed with 1 tsp. cold water.

Mix until thickened - this sauce is relatively clear. We use just a touch of cream to enhance it.

Combine and refrigerate for 4 hours

Cut a medium eggplant length wise in 1/4 inch slices Sprinkle with salt and let stand for 30 minutes. Brush with olive oil and grill 2 minutes per side & set aside while chicken cooks.

Dust chicken breasts with Italian seasoned bread crumbs and grill until just done, do not overcook.

Add 1 & 1/2 cups Limone sauce in a pan.

Add 1/3 cut roasted red bell pepper strips. 1 large sprig of fresh Rosemary

Heat the sauce slowly. (sauce recipe is on web site)

Arrange the eggplant on a platter, place the chicken on top and pour the hot sauce over the chicken.

Serve with some crusty old Italian lady, I mean bread.

BUON APPETITO