

rosemary chicken



Another classic for a backyard barbecue.

rosemary chicken

1–2 heads of lettuce
400g tomatoes
300g radish
1 cucumber
1 yellow + 1 red bell pepper
olive oil
aceto balsamico
salt

3 tablespoons of grainy Dijon mustard
1000 g chicken breasts
1/2 glass of hot Dijon mustard
6–8 fresh rosemary sprigs
1000 g small potatoes ('la ratte')
1 bunch of fresh thyme sprigs
1 Italian round loaf bread



1. Wash the **lettuce**, the **tomatoes**, the **radishes**, the **cucumber** and the **bell peppers**. Cut them into appropriate pieces and mix them in a bowl.



2. For the dressing mix 1/3 **aceto balsamico** and 2/3 **olive oil** with 2 spoons of **grainy Dijon mustard**. Add a pinch of **sugar** as well as **salt** and **black pepper**. Mix the salad with the dressing only shortly before serving.



3. Clean the **chicken breasts** and marinate them with **hot Dijon mustard** and **olive oil**.



4. Lay the **rosmary sprigs** onto the grill and put the marinated **chicken** on top of them. Grill them from both sides.



5. Wash the **potatoes** and put them in a pot with a closely fitting lid. Don't peel them. Add **olive oil** and sprigs of **thyme** as well as **salt**. With the lid pressed to the pot toss the potatoes around from time to time to prevent them from sticking to the pot.



6. Distribute the **salad** onto all plates and top it with pieces of grilled **chicken**. Offer the **potatoes** and the **Italian round loaf bread** as a side dish.