

# GRILLED CHICKEN WITH TOMATO-CUCUMBER SALAD

Preparation: **15** mins. | Cooking: **8** mins. | Servings: **4**

## INGREDIENTS

*4 chicken breasts (4 oz. each), pounded until thin*  
*3 pepperoncini peppers, steamed and minced*  
*1 Kirby cucumber, unpeeled, quartered lengthwise and sliced*  
*1 garlic clove*  
*1/4 lemon, juiced (about 1 tbsp.)*  
*1 cup pear tomatoes, sliced in rounds*  
*1 tbsp. extra-virgin olive oil*  
*1 tbsp. chopped fresh dill*  
*1 tsp. kosher salt, plus more to taste*  
*Freshly ground black pepper*  
*Olive oil for the pan*



## INSTRUCTIONS

Smash the garlic clove, sprinkle with 1 tsp. of salt, and, with the flat side of a large knife, mash and smear to a coarse paste. Put the garlic paste in a large bowl, and stir in the olive oil and lemon juice. Add the tomatoes, cucumber, pepperoncini and dill, and toss. Give a couple of generous grinds of black pepper. Toss again, and set aside. Preheat a grill pan or a nonstick skillet to medium-high heat. Brush the chicken lightly with the olive oil, and season with salt and black pepper. Grill the chicken (in batches if necessary to avoid crowding the pan), turning once, until cooked through, about 2 minutes per side. Place each piece of chicken on a plate, and serve topped with the tomato-cucumber salad.