

## GRILLED CHICKEN CUTLETS WITH BRIE & PEACHES



### TIME TO PREPARE

20 Minutes



### GRILLING TIME

10 Min



### SERVES

4



### Ingredients

- 1 lb chicken breast cutlets\* (4 in total)
- Freshly ground black pepper
- Kosher salt
- 1 firm ripe peach, halved
- 4 oz Brie cheese, sliced
- 3 tbsp [Sarafino Olive oil](#)
- 2 tbsp [Sarafino Stella white balsamic vinegar](#)
- 2 tbsp fresh chopped thyme, tarragon or oregano leaves
- 1 carton baby arugula

### Steps to Make

1. Preheat grill or grill pan to medium high.
2. Season chicken cutlets on both sides with salt and pepper.
3. Oil barbecue grill or grill pan. Place peach halves flesh side down on grill until lightly charred, about 4 to 5 minutes. Transfer to a cutting board and slice in half. Set aside.
4. Place seasoned chicken on grill and cook 3 to 5 minutes until charred on the first side. Flip chicken and grill 2 to 4 minutes longer or until thermometer registers 160 F. Place brie slice on top of grilled chicken side and top with peach slice. Cook 1 to 2 minutes longer or until cheese is melted and thermometer registers 165 F when tested in the centre of the meat.
5. In the bottom of a salad bowl, combine vinegar, herbs and a pinch of salt; whisk together until salt is dissolved. Slowly add olive oil, whisking as you drizzle it in. Add arugula and toss to coat with dressing.
6. To serve, place seasoned arugula leaves on the plate and top with chicken cutlet. Garnish with additional fresh herbs if desired.

**\* To Prepare Cutlets**

- Place a boneless, skinless chicken breast, with the tender removed, on a cutting board, and hold it flat with the palm of your non-knife hand. Using a sharp [chef's boning](#), or fillet knife, slice the chicken breast horizontally into two even pieces. It helps if you do this close to the edge of the cutting board.
- Place each cutlet between two layers of plastic wrap (I like to use a heavy-duty freezer safe bag) or parchment paper. Using a meat mallet or small saucepan/frypan, gently pound the chicken to flatten slightly and smooth out the cut edges. Rather than moving the pan up and down, use lateral motions to gently coat the chicken into shape. When finished, cutlets should be an even 1/4-inch thickness all the way around.