

# GRILLED CHICKEN WITH TOMATO, FETA & OREGANO

- Paired with Harney Lane Scottsdale Chardonnay -



## SAUCE INGREDIENTS

2 tbsp extra virgin olive oil  
1 tbsp butter  
pinch red pepper flakes  
1 tbsp dried oregano  
1 shallot, chopped  
3 cloves garlic, finely chopped  
2 cups cherry tomatoes, halved  
1/2 cup Scottsdale Chardonnay  
1 1/2 tbsp capers, drained (optional)  
2 tbsp flat leaf parsley, chopped  
1/2 cup feta cheese  
salt & pepper to taste

## MARINADE INGREDIENTS

4 chicken breasts  
2 lemons, 1 zested  
2 tsp dried oregano  
1/4 tsp red pepper flakes  
1 tbsp Dijon mustard  
1/2 cup canola oil  
1/2 tsp freshly ground pepper  
1 tsp kosher salt

## INSTRUCTIONS

For the marinade, combine the oregano, red pepper flakes, Dijon, zest of one lemon and juice of two lemons in a bowl. Mix together, then slowly whisk in oil and add salt and pepper.

Place chicken breast into a zip loc bag and pound to make it a uniform size for even cooking. Add marinade to the bag and allow chicken to marinate for 1 to 2 hours. Drain Chicken and toss out marinade. Grill (or sauté) over medium-high, turning once during cooking, until internal temperature reaches 165 degrees. Remove from heat and cover.

Melt butter and oil in a saucepan over medium. Add shallots, oregano and red pepper flakes, cooking until shallots are translucent, 3 to 4 minutes. Add Garlic and cook briefly until fragrant, being careful not to burn. Add Chardonnay and cherry tomatoes. Turn up to medium-high and cook until slightly thickened, but still keeping tomatoes fresh, about 3-5 mins. Add salt and pepper. Turn off heat and add capers, if using. Plate and sprinkle with feta and parsley.