

Grilled Rosemary Chicken with California Vegetables

By David Stare

Ingredients:

- 4 chicken breasts
- Rosemary springs, fresh
- Garlic, chopped
- 2 T. olive oil
- Paprika
- Salt
- Pepper

Loosen skin from chicken breasts and slide rosemary, chopped together with garlic, underneath skin. Brush olive oil onto breasts. The breasts can then be cooked on the barbecue or oven roasted.

California Vegetables

- 1 small can artichoke hearts in water
- 1 small can baby ears of corn
- 1 medium onion, coarsely chopped
- 6 red cherry tomatoes
- 6 yellow cherry tomatoes (if in season)
- 1 yellow bell pepper, coarsely chopped (if yellow tomatoes not in season)
- 8 greek olives, pitted and quartered
- Pinch of oregano
- Sprig of rosemary
- Juice from small lemon
- Salt & pepper to taste
- 1 T. olive oil

Heat oil in large sauté pan, add onion, oregano, rosemary, slowly sauté until onions are translucent. Add artichokes and baby corn ears, continue to sauté for 3-4 minutes, then add remaining ingredients and sauté for an additional minute or two.

Serve with Dry Creek Vineyard Chardonnay or Cabernet Franc.