

Grilled Chicken and Potatoes with Roasted Tomatoes and Green Olives

- 4 ea. Chicken breasts (I prefer the bone-in for more flavor)
- 2 Tbs. Chopped rosemary
- 3 Tbs. Olive oil
- 3 Tbs Chopped garlic

Zest and juice of two lemon

- 1 # Fingerling potatoes
- 2 Tbs. Olive oil

Salt and Pepper

- 1 C. Oven-roasted tomatoes
- ¼ C. Good green olives, rinsed and sliced

Juice of 2 Lemons

- ¼ C Extra virgin olive oil

Salt and Pepper

1. Combine rosemary, 2 Tbs. olive oil, chopped garlic, and zest and juice of lemons. Whisk together with appropriate salt and pepper. Lay chicken breasts skin-side up in a casserole. Rub marinade overtop and allow to marinate for at least an hour.
2. Pre-heat grill.
3. Toss potatoes in 2 Tbs. olive oil. Season well with salt and pepper. Place on edge of grill and allow to roast slowly.
4. When potatoes are nearly done, grill chicken.
5. While chicken cooks, place remaining ingredients in a small sauce pan. Barely warm on the stove.
6. Serve potatoes and chicken with sauce poured over.