



Garden Hearts® Herb-Rubbed BBQ Chicken

Yield: 8 Servings

INGREDIENTS

- 4** **Garden Hearts® Petite Romaine Hearts**
- 8 8-ounce skinless chicken breasts
- 1 tablespoon oregano
- 1 tablespoon marjoram
- 1 tablespoon thyme
- 1 tablespoon rosemary
- 4 garlic cloves, chopped
- 1/4 olive oil
- 6 ounces ranch dressing
- 6 ounces BBQ sauce
- corn tortilla strips, deep-fried

METHOD

1. For marinade, mix together oregano, marjoram, thyme, rosemary, garlic and olive oil.
2. Add chicken and allow to marinate for four hours. Grill or pan-fry chicken until well-done, but juicy.
3. Whisk together ranch dressing and BBQ sauce; toss with washed, whole-leaf Garden Hearts®.
4. To serve, arrange Garden Hearts® leaves, top with grilled chicken breast, and garnish with tortilla strips.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's Comment: *"Barbecue is a quintessential, all-American flavor and it adds just the right savory twist to this delicious entrée salad."*



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