

*From Real Estate to Recipes!*  
**JULY'S FEATURE RECIPE**

**Chicken Paillard**

*Courtesy of Loretta and Greg Timmerman– Tina Sold their Milwaukee home June 2007!*

**Ingredients:**

4 chicken breasts  
Extra Virgin Olive Oil for drizzling, plus 2 TBS.  
4 sprigs fresh thyme  
2 TBS fresh parsley (a handful)  
1 lemon zested and juiced  
Coarse salt & black pepper  
2 Tbsp butter  
2 Tbsp flour (all purpose)  
2 cups chicken stock or broth  
Mixed salad greens ( @ 5 oz.)



**Directions:**

1. Preheat large skillet over medium high heat.
2. Drizzle chicken breasts with Olive Oil to just coat the chicken.
3. Combine the chopped herbs and lemon zest. Sprinkle over chicken. Rub spices and zest into the chicken.
4. Using tongs, transfer chicken in a single layer into the hot skillet.
5. Cook for 3-4 minutes each side. Remove chicken and keep warm. Return pan to heat and add butter; once melted, add flour and stir with a whisk for 2 minutes to make a light roux.
6. Whisk in chicken broth and stir till thickened slightly forming sauce.
7. Toss salad greens with lemon juice and coarse salt. Drizzle in 2 TBS of olive oil and re toss.

*To serve: Cover the bottom of a plate with warm sauce, top with salad greens and 2 chicken cutlets.*