

ROASTED HALF CHICKEN WITH TRUFFLE TOMATO RELISH

Serves 6

FOR THE CHICKEN

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| 6 pieces | Fresh Chicken, cut in half with the breast bone removed. |
| 1 cup | Olive Oil |
| 1 Tablespoons | Rosemary |
| 1 Tablespoons | Thyme |
| 1 Tablespoons | Italian Parsley |
| pinch | Salt and Black Pepper |
| 1 Tablespoon | Garlic, chopped |
| 1 each | Lemon, zested |

Combine oil, herbs, salt and pepper, garlic and lemon zest in a large non-reactive bowl. Add chicken to bowl and marinate for 12-24 hours in the refrigerator. Remove the chicken from the marinade. Drain off excess marinade. Place the chicken in a roasting pan and roast at 400° for 20-25 minutes until done. Remove from oven and set aside.

FOR THE TRUFFLE TOMATO RELISH

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|---------------|--|
| 2 Cups | Cherry Tomatoes (red, yellow, orange or any combination) |
| ½ Bulb | Fennel, sliced thin |
| 2 Tablespoons | Red Onion, sliced thin |
| 1 Tablespoon | Basil, chopped in chiffonade |
| 2 Tablespoons | Truffle Oil |
| To Taste | Fresh Truffle Shavings |
| 1 Tablespoon | Red Wine Vinegar |

Cut the cherry tomatoes in half and place in a mixing bowl. Combine all ingredients except truffle shavings. Mix well. Adjust seasoning. Heat briefly just until warm before serving.

PRESENTATION

Place the chicken on the plate, spoon the relish over the chicken. Garnish with truffle shavings. Serve with your favorite vegetable and starch.

Executive Chef ~ Jamie West