

RED BICYCLETTE

Chicken with Provencal Herbs and Le Bacon

2 Skinless, boneless chicken breasts
Salt and pepper
3 Garlic cloves, minced
1 t Chopped fresh thyme
1/2 t Chopped lavender flowers
6-8 Paper-thin lemon slices
4 Slices pancetta
1 T Extra virgin olive oil

Directions

Flatten the thick ends of the chicken breasts with a meat mallet until the breasts are of even thickness throughout. Sprinkle both sides of chicken with salt and pepper. Mix the garlic, thyme, and lavender, and sprinkle evenly over both breasts. Cover both breasts with lemon slices in a single layer, then with the pancetta. Drizzle each breast with half of the oil, and pack the ingredients firmly with your hand. Place the chicken in a shallow roasting pan and broil for a few minutes or until cooked through.

Serves 2

Delicious, when paired with Red Bicyclette® Pinot Noir