

Grilled Chicken Paillard Salad

- 8 tablespoons balsamic vinegar
- 3 tablespoons extra-virgin olive oil
- 2 large cloves garlic, minced
- 1 tablespoon chopped fresh oregano (1 teaspoon dried)
- Salt and freshly ground black pepper
- 1 ½ pounds chicken cutlets
- 3 red or yellow bell peppers, stemmed and seeded
- 2 romaine hearts, trimmed, leaves separated
- 1 ounce Ricotta Salata or Parmesan, thinly sliced

Combine 6 tablespoons vinegar, 2 tablespoons oil, garlic, oregano and ½ teaspoon each salt and black pepper in a small bowl. Divide marinade between two zip-lock bags. Place the chicken in one bag and the bell peppers in the other, turning bags to coat. Marinate at room temperature, turning bags occasionally, for 30 minutes.

Preheat grill or a lightly oiled grill pan to medium-high heat. Remove chicken and bell peppers from bags; discard marinade. Grill chicken and bell peppers, sprinkling with salt and black pepper and turning, until chicken is cooked through and bell peppers have softened, 5 to 6 minutes. Transfer to a cutting board; let chicken rest for 5 minutes before slicing.

Slice chicken and bell peppers into strips and arrange over romaine. Top with cheese. Drizzle with remaining 2 tablespoons of vinegar and 1 tablespoon of oil. Sprinkle with black pepper and serve.