

Roasted Chicken with Grilled Meyer & Citrus Risotto

Servings: 8

INGREDIENTS

- 8 lb chicken breast
- 8 oz fresh Meyer lemon
- 6 oz serrano ham
- 1 lb fresh asparagus
- 1 c Rykoff Sexton™ Meyer lemon juice
- 4 oz feta cheese
- 4 c Chef's Line™ plain risotto
- 2 oz extra virgin olive oil

PREPARATION

Brush the chicken with half the olive oil.

On a sheet pan roast the chicken on 350°F oven for 30 minutes until the internal temp is 165°F. Brush the chicken with 4 ounces of Meyer lemon juice. Hold warm.

Slice the serrano ham, then slice into long 1/8" strands. Cut asparagus into 1/2" diamonds.

In a heated saute pan add the remainder of the olive and saute the asparagus and serrano for 5 minutes, turn down the heat to half and add in risotto.

Cook the risotto for 6 minutes, add in the remainder of the lemon juice and hold warm.

For presentation place 4 oz of the risotto on the middle of the plate, sprinkle each portion of risotto with the feta crumble. Place one chicken breast just to the side of the risotto and serve.

