



Chicken Breast Za'Tar

Ingredients

4 – 6 Chicken fillets

Egg white lightly beaten

Herbies Za'tar

Nolans Road Extra Virgin Olive Oil

Method

Lightly score your chicken fillets, dip into egg white and coat generously with Herbies Za'tar. Brush both sides with Nolans Road Extra Virgin Olive Oil and Sea Salt.

Cook on your well heated BBQ or chargrill for around 6 – 8 minutes per side. Serve on a bunch of lightly steamed English spinach and grilled zucchinis. Beautiful with a generous squeeze of fresh lemon juice, not to mention a glass of Le Grand Coq 2005 Chardonnay