

## **Chicken Persillade**

When I'm in the supermarket and hear an announcement that there are chickens fresh out of the rotisserie, I buy one. Plump, brown, shiny, juicy, and eminently appetizing, these chickens are good cut into pieces and served on romaine or Boston lettuce with my personal enhancement, a persillade, on top.

Separate the leaves of packaged, prewashed organic romaine or Boston lettuce. Spread them out on a large platter. Sprinkle with about 2 tablespoons olive oil, 2 teaspoons fresh lemon juice, salt, and freshly ground black pepper. Using kitchen shears, cut the rotisserie chicken into pieces, bones and all, and arrange on the salad. Heat 2 tablespoons olive oil and 1 tablespoon butter in a skillet. When hot, add 2 tablespoons chopped shallots and 1 tablespoon chopped garlic. Cook for about 10 seconds. Add about 3 tablespoons coarsely chopped fresh parsley, cook for 20 to 30 seconds longer, and stir in the juice from the chicken container. Spoon over the chicken pieces. Serve.

**4 to 6 Main -- Course Servings**