

Porcini Chicken with Lemon-Thyme Zucchini – Serves 2

2 ea. (7-8oz wt.)	Chicken Breast – boneless, skinless
½ tsp.	Olive Oil
½ tsp.	Salt
1 Tbsp.	Porcini Mushroom Crust – recipe follows, or purchase Chef Howie’s Porcini Mushroom Rub
1 each small	Zucchini – cut in half, then sliced into 2” long x 1” thick, diagonal slices
1 tsp.	Lemon Juice – fresh
½ tsp.	Thyme – fresh leaves, minced
1 Tbsp.	Olive Oil
½ tsp.	Salt
¼ tsp.	Pepper
2 each	Lemon – slice
2 each	Thyme – fresh sprigs

COOKING PROCEDURE:

1. Place the oil on the chicken breasts, then each breast with ¼ tsp. of salt and 1½ tsp. of porcini mushroom rub. Place in a refrigerator and let cure for an 1 hour or up to 24 hours.
2. Pre-heat the oven to 375°. Place the chicken breasts on the plank.
3. Place the plank in the oven and cook for 12 minutes, remove from the oven and turn the chicken breasts over. Next toss the zucchini with the lemon juice, thyme, olive oil, salt, and pepper. Place the zucchini on the plank around the chicken breast. Return the plank to the oven and cook for 16-20 minutes or until the chicken has an internal temperature of 140°.
4. Remove from the oven and place the breasts on the plate, then place the zucchini on the plate. Garnish with thyme sprigs and lemon slices. Serve.

Porcini Mushroom Crust - 1 Tbsp.

2 tsp.	Dried Porcini Mushrooms – processed to a fine powder
¼ tsp.	Kosher Salt
½ tsp.	Whole Dried Thyme
½ tsp.	Lemon Zest – fresh, minced
Pinch to taste	White Pepper

MUSHROOM CRUST PROCEDURE:

1. Combine and process all ingredients in a spice grinder until a fine minced texture is achieved. Transfer, wrap tight, and store at room temperature until needed.