Summer Mediterranean Chicken

Serves 4

Ingredients

Chicken:

2 lb boneless, skinless chicken breasts

¼ cup extra-virgin olive oil

Juice of 2 lemons

1 tablespoon Dijon mustard

1 clove garlic, minced

2 green onions, minced

Salt and freshly ground black pepper, to taste

Vegetables:

1 medium eggplant, diced

2 red bell pepper, diced

2 zucchini, diced

1 yellow squash, diced

½ cup pitted and chopped Kalamata olives

1 cup diced acorn squash

5 garlic cloves, left whole

2 tablespoons extra virgin olive oil

1 teaspoon dried oregano

1 teaspoon dried thyme

Sea salt and freshly ground black pepper, to taste

Directions

1. Place the chicken breasts in a plastic freezer bag. Combine the remaining ingredients and pour over the chicken. Marinate for an hour or two.
2. Preheat broiler to high
3. Combine all of the chopped vegetables, along with the garlic in a bowl or plastic bag and add the olive oil and herbs; season with salt and pepper.
4. Spread the vegetables on one side of the baking sheet, and put the marinated chicken on the other side. Stir the vegetables once or twice during the cooking process, and cook until chicken reaches an internal temperature of 160F.
5. Cut the chicken into bite-sized pieces, mix well with vegetables, check seasonings and serve.