

In an Italian country kitchen, bruschetta (which literally means toasted or burned) is just deliciously golden-crisp bread that is rubbed with fresh garlic, drenched with a good extra-virgin olive oil, and topped with whatever is on hand—ripe tomatoes, cured meats, creamy fresh cheese, or peppery greens. Here is a natural extension of the wood-fired bread: open-faced sandwiches that can be eaten with a knife and fork. By slicing the chicken breasts in half horizontally, creating thin paillards or cutlets, that grill nearing as quickly as the rough country-style bread.

GRILLED CHICKEN BRUSCHETTA & TOMATO TAPENADE

Serves 4

For the chicken

- 1 pound (2 large halves) boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon red pepper flakes
- Coarse salt and freshly ground pepper to taste
- 4 oblong slices whole-grain country bread (from a round loaf or wide baguette)

For the tapenade

- 1-1/2 cups diced (1/4 inch) ripe tomato (Roma, Campari, or heirloom varieties)
- 1/2 cup cooked garbanzo beans
- 10 pitted herbed or oil-cured olives, coarsely chopped
- 1/3 cup thinly sliced fresh basil leaves
- 1/4 cup finely chopped green onion
- 2 tablespoons small capers, drained
- 1 large clove garlic, finely chopped
- 1 lime or Meyer lemon

DIRECTIONS

- Heat grill to medium-high heat. Slice chicken in half horizontally with a sharp knife. Lightly brush chicken with 1 tablespoon oil; season with oregano, pepper flakes, salt and pepper. Brush the bread slices with remaining 1 tablespoon oil.
- Place chicken on grill; cook about 4 minutes, turning once, until no longer pink in center. Place bread slices, oiled side down, on grill for about 3 minutes or until lightly toasted.
- For tapenade, mix tomatoes, garbanzo beans, olives, basil, green onion, capers, and garlic in medium bowl. Halve the lime and squeeze in juice; toss mixture.
- To serve, place grilled chicken on the toasted bread. Spoon on generous spoonful of the tapenade.