



## Cedar Planked Herb Chicken

This is a very simple and fast recipe. The cedar plank adds a smoky flavor to an already yummy combination of herbs on chicken or turkey breasts (thighs are ok too). The herbs can be varied according to taste. This recipe creates a pesto-like herb combo that is lovely for any occasion. Be creative with the presentation at the table by serving in the center of a heated dinner plate or arranged on the smoldering plank in the middle of the table. The smoldering cedar smell will give your guests the signal that dinner is ready! Enjoy.

**Number of Servings:** 6-8

### Ingredients:

- 1 pre-soaked, Tasty Timber Cedar Plank (Large or Jr.)
- 4-6 double breast or 2-3 lbs of chicken thighs

### Herb Mixture

- 1 tbsp. Olive oil
- 1 minced clove of garlic
- 1 tbsp each of chopped basil, oregano and parsley
- a pinch of pepper
- 1/2 C grated parmesan cheese

**Instructions:** Mix herbs and oil with the cheese in a food processor for 10-15 seconds; place chicken on a pre-soaked plank; coat the chicken with this herb mixture; place plank on a pre-heated grill, cook 40-50 min. over medium heat or until done. Use a spray bottle of water to extinguish any flames on the plank during cooking. Enjoy!

