BAKED FETA OLIVE OIL DRIZZLE, BASIL SALAD

INGREDIENTS
• 1 Pound Feta Cheese Block
• 1/2 Cup Olive Oil
• 5 Sprigs Basil
• 1 tsp Stone Ground Dijon Mustard
• 1 tsp Honey

400 Degree Oven
• Place feta block in a foil-lined baking sheet, roast until golden brown.
• Chop basil finely but gently, be careful not to bruise the leaf! They are tender.
• Mix honey and dijon together, and add basil.
• Pull Cheese out, place herb mixture onto cheese.
• Drizzle olive oil goodness all over (the cheese).
• Enjoy with bread or a nice piece of poultry (see below)!

HERB SEARED CHICKEN

INGREDIENTS
• 1 Tbsp Salted Butter (Amish preferred)
• Garlic Powder (To taste)
• Salt and Pepper (To taste)
• Sesame Seeds (enough to coat top side of breast, we are going to put a crust on the chicken)
• 1 Chicken Breast

Heat Saute Pan to Medium Heat
• Add butter, being careful to ensure that it does not brown.
• Coat one side of the chicken breast with sesame seeds, season to taste. Place on pan – coated side.
• Sear gently on medium until you get a nice beautiful sear, golden brown.
• When done, place into 400 degree oven for 8 min. to cook thoroughly.
• Enjoy with honey baked feta and basil salad!