

Your **Tuscany Trio** features compact basil, garlic chives, and flat-leaf parsley. Start out by trying the Italian Dressing below with some fresh greens from the farmers' market, and serve with Italian Chicken Cutlets (see reverse) for a tasty summer meal!

Italian Dressing

1 c olive oil

½ c red wine vinegar (or your preferred flavor)

1 ½ t each of fresh basil, parsley, and chives*
freshly ground pepper to taste

Chop herbs and combine all ingredients in lidded glass jar. Let stand for a few days to allow flavors to blend, then store in refrigerator. Optional: Add 1 ½ t fresh oregano for additional Italian flavor. *Substitute 1 clove minced garlic or ½ tsp garlic powder while chives are still growing.

Italian Chicken Cutlets

2 lbs. boneless, skinless
chicken breasts

2 eggs

2 T water

1 c plain bread crumbs

½ c grated Parmesan cheese

3 T each of fresh basil and
parsley

1 ½ t fresh chives*

½ t cayenne pepper

¼ c olive oil

Pound chicken into thin cutlets. Beat together water and eggs; set aside. Mix together bread crumbs, Parmesan, herbs, and cayenne. Dip cutlets into egg mixture and then into herb mixture, coating well. Cook chicken in frying pan with oil that has been heated until a few bread crumbs brown immediately. Serve topped with marinara sauce and grated cheese. Optional: Add 1 ½ tsp fresh oregano for additional Italian flavor. *Substitute 1 clove minced garlic or ½ tsp garlic powder while chives are still growing.

Recipes adapted from *Favorite Recipes with Herbs*.

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