**Ingredients:**

* 1 package of chicken tenders (about 8 pieces)
* 7 tbsp of olive oil, divided
* 1 tbsp of butter
* 1 tbsp of lemon juice
* 1 tbsp of chopped fresh thyme leaves
* 1 tbsp of chopped fresh rosemary leaves
* ½ tsp of salt
* ¼ tsp of freshly ground pepper
* 3 tbsp of balsamic vinegar
* 1 garlic clove, minced
* 1 cup mixed salad greens
* 1 red onion, sliced into rings
* ½ cup of feta cheese crumbles
* 4 [**basic crepes**](http://www.world-of-crepes.com/savory-crepe-batter.html)
* Lay chicken tenders in a shallow dish. Pour 1 tbsp of olive oil and lemon juice over chicken. Mix well to coat. Then sprinkle thyme, rosemary, salt and pepper over chicken, turning with thongs to coat all sides. Cover and let stand ten minutes.

If you made your crepes ahead of time, remove from refrigerator (or freezer), wrap them in foil and warm in a 325-degree oven for 10-15 minutes until heated through.

Meanwhile, melt butter and 2 tablespoons of olive oil in a large skillet over medium heat. Sauté chicken tenders for 3 minutes on each side until golden brown. I use a cast-iron fry pan for this recipe and it works beautifully. Set chicken aside; keep warm by covering with tin foil.

Add garlic to the same pan. Stir and cook for 30 seconds. Add vinegar and remaining 4 tablespoons of olive oil, stirring together for 30 seconds more. Remove from heat.

**Assemble crepes**: Lay each crepe on the final serving dish. Place 2 chicken tenders in each crepe. Add several leaves of salad greens, 2-3 onion rings and a sprinkle of feta to each crepe. Top with 1 tablespoon of the warm balsamic vinegar dressing. Roll up. Repeat with remaining crepes and serve immediately.