

Easy Grilled Chicken and Lemon Salsa Verde



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Recipe by: Laura Vitale

Serves 6

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients

- __ 2 lb of Bone in, skin on, chicken thighs
- __ 6 sausages (optional but good all together)
- __ Juice of 1 Lemon
- __ 2 Cloves of Garlic, grated
- __ Plenty of Salt and Pepper
- __ Drizzle of Olive Oil
- __

For the Salsa Verde:

- __ 1/4 cup of Parsley, finely chopped
- __ 1/4 cup of Dill, finely chopped
- __ 3 Tbsp of Finely Minced Chives
- __ 1 Whole Lemon, thinly sliced
- __ 1 Clove of Garlic, grated
- __ 1 Tbsp of Capers, finely chopped
- __ 4 Olive Oil packed Anchovies, finely chopped, optional
- __ Juice of 1 Lemon
- __ 1/2 to 1 cup (depending on how lose you like it) of Olive Oil
- __ Heavy Pinch of Salt

1) Preheat your grill to a medium temperature, between 350 and 400 degrees, allow it to preheat for a good 10 minutes.

2) In a small bowl, stir together the grated garlic, lemon juice and few tbsp of olive oil, brush evenly over both sides of the chicken, season both sides really well with plenty of salt and pepper and pop them on the grill skin side down for about 12 minutes per side making sure to keep that temperature at medium, the sausages can be tossed in just a drizzle of oil and grill along side, depending on the thickness of the sausages they might need less time so keep and eye out, meanwhile, make the salsa.



3) In a small skillet with a tiny bit of oil, cook the lemon slices until they caramelize (you can do this on the grill as well but I suggest doing it on a little rack or veggie holder so they don't stick or fall through the grates since they are so thin) once caramelized, remove to a plate to cool a bit.

4) Once cooled mostly but still a touch warm, finely chop them making sure to discard seeds (they are super bitter) and add them to a bowl with the rest of the ingredients, add just half a cup of oil and if it needs more then add the rest little by little, adjust seasoning or acid to taste and set aside until the chicken and sausages are ready.

5) Once the chicken cooks for 12 minutes on the second side, it should be perfect cooked though and tender, just double check using a thermometer and the internal temp reaches 165, allow to rest for about 10 minutes then spoon over some of the salsa verde around everything and serve!