

Grilled Chicken with Chimichurri



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

- __ 2 lb Boneless Skinless Chicken Thighs
- __ 2 Tbsp of Olive Oil
- __ Juice of 1 Lemon
- __ 2 tsp of Granulated Garlic
- __ 2 tsp of Granulated Onion
- __ 2 tsp of Better than Bouillon Powder
- __ 1 tsp of Italian Seasoning
- __ Salt and Pepper to taste
- __

For the Chimichurri:

- __ 1-1/2 cups Fresh Parsley
- __ 1/2 cup Mix of Fresh Dill and Oregano
- __ 1 Shallot, roughly chopped
- __ 3 Cloves Garlic
- __ 1 tsp of Calabrian Chili or a pinch of hot pepper flakes
- __ 4 tablespoons White Wine Vinegar
- __ 1/2 cup Olive Oil
- __ Salt and Pepper, to Taste

1) Start by making the chimichurri, in a small food processor add all the ingredients for the chimi then pulse until well combined but not pureed, place in a bowl, cover and refrigerate for a bit.

2) Toss the chicken thighs with the oil, lemon, spiced and salt and pepper. Grill either on an indoor or outdoor grill for just a few minutes per side until ready. When you're ready to serve serve along side the chimichurri and dig in!

