

Chimichurri Chicken

You can make this Chimichurri Chicken on the grill or on the stovetop. Marinating the chicken in chimichurri sauce tenderizes it and topping with more chimichurri adds so much vibrant flavor.

Ingredients:

For the Chicken:

2 lbs chicken thighs, about 8 pieces, boneless and skinless
1/2 tsp fine sea salt

For the Chimichurri Sauce:

1 cup flat-leaf parsley, finely chopped from 1 bunch
4 garlic cloves, finely minced
1/3 cup extra virgin olive oil
2 1/2 Tbsp red wine vinegar
1/2 tsp dried oregano, or 1 Tbsp fresh oregano
1/2 tsp fine sea salt
1/4 tsp freshly ground black pepper
1/4 tsp crushed red pepper flakes

Directions:

Prepare the Chimichurri sauce by combining all of the ingredients in a bowl in the order listed. Stir together, cover, and refrigerate for 2 hours or overnight.

Place chicken into a mixing bowl and add 1/2 tsp salt and half of the prepared Chimichurri sauce. Cover and marinate for 15 minutes or refrigerate overnight if making ahead.*

To Grill the Chicken: Preheat the grill over medium/high heat. Place chicken smooth-side-down on the hot grates, cover, and grill for 5-7 minutes per side, or until the internal temperature reaches 165°F at the thickest point with an instant-read thermometer.

To Sautee the Chicken: Preheat a heavy skillet over medium heat and add 1 Tbsp olive oil. Add chicken smooth-side-down and sautee 5-7 minutes per side or until cooked through and 165°F at the thickest point.

To Serve the chicken, arrange it on a platter and spoon on the remaining chimichurri sauce then serve right away.

